2018

Thorne & Daughters

Copper Pot Pinot Noir

TASTING NOTES

The wine shows aromas of bright red fruits and dried naartjie zest, with underlying herbal and cinnamon bark tones. In the mouth it is finely balanced showing good acidity and fine tannins, these being balanced out by generous red fruit and citrus zest. The finish is satisfyingly dry with a touch of spice and earthiness.

ABOUT THE WINE

Our 2018 Pinot noir is sourced from a handful of vineyards in the Overberg region, where good soils (predominantly clay/shale and quartz/sandstone) and cool growing conditions combine to produce wonderful Pinot noir that is both rich and perfumed.

Our winemaking is as minimal as possible. All our ferments take place using wild yeasts, and we don't use any additives (barring some SO_2 at crush and during maturation). 60-80% of whole clusters are used in the fermentation to bring a natural structure and savouriness to the wines. Extraction is kept very gentle using a combination of pump-overs and punchdowns, and the time on skins is relatively limited to about 18 days overall.

The wines are matured for 9 months in a mix of older small French oak barrels to avoid a dominant oak character, and round out their structure before blending and bottling.

Wine of Origin Cape South Coast
Vintage 2018

Alcohol – 13.03%
Residual sugar – 1.33 g/L
Total acidity – 5.14 g/L
pH 3.61

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Raising our handcrafted wines along with our two Daughters