



PASCAL/SCHILDT

Winery:	THORNE AND DAUGHTERS WINES
Wine:	ROCKING HORSE CAPE WHITE
Vintage:	2014
Appellation:	WESTERN CAPE
Winemaker/Winegrower:	JOHN SECCOMBE
Harvest Notes:	The 2014 season was challenging with cool and wet spring and summer conditions requiring a lot of focus on picking dates to ensure that fruit was harvested in optimal condition. Despite the challenging conditions we were able to produce very focused wines with good intensity. Wetter conditions benefitted a number of our dryland sites, with good yields on normally marginal sites. 37% Chenin blanc (Swartland and Bottelary), 28% Roussanne (Voor Paardeberg), 22% Semillon blanc & gris (Franschhoek), 13% Chardonnay (Overberg).
Cellar Notes:	Our approach in the cellar remains simple. Grapes are whole-bunch pressed to minimize heavy solids extraction into the juice. Wines are racked off only the heaviest lees and allowed to undergo spontaneous fermentation with no addition of sulphur dioxide or enzymes. All the wines are allowed to undergo spontaneous malolactic fermentation to further stabilize them and negate the need for sterile filtration at bottling. In the winter, the wines receive a small addition of sulphur dioxide to preserve them, and another small addition at bottling. The wines are not fined, and receive light filtration at bottling to clarify them, though there might still be a light sediment in bottle.
Tasting Notes:	Rocking Horse brings together a number of high potential varieties from a number of vineyard sites across the Western Cape, and displays the complexity that we are searching for in this wine. The nose is filled with lime, gooseberry, dried apple, clementine peel, lavender and rosemary notes. On the palate, the wine has a decided 'pithiness' due to the inclusion of some skin-fermented Semillon for texture.
Aging & Drinking Suggestions:	Drinking well in the next 3-5 years. Serve cellar cool rather than cold to best appreciate the texture of the wine.
Technical Notes:	
Soil	Number of sites including granite, clay-shales, and alluvial soils
Acidity	5.3 g/L
pH	3
Residual Sugars	2.7 g/L
ABV	13.1% abv
Barrel Maturation	10 months in old French oak barrels (0% new, minimum 4 years old)
Production (bottles)	9500