



PASCAL/SCHILDT

Technical Wine Sheets	
Winery:	THORNE AND DAUGHTERS WINES
Wine:	ZOETROPE CHARDONNAY
Vintage:	2014
Appellation:	OVERBERG – SINGLE VINEYARD – DORINGKLOOF
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. 100% Chardonnay from the 'Doringkloof' vineyard that we manage in the Overberg.
Cellar Notes:	Our approach in the cellar remains very simple. Grapes are whole-bunch pressed to minimise heavy solids extraction into the juice. The 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 stabilise them and negate the need for sterile filtration at bottling. At some point 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 a light filtration at bottling to clarify them, though they still might throw a light sediment in bottle.
Tasting Notes:	Our Zoetrope Chardonnay is sourced from a very idiosyncratic block of Chardonnay in the Overberg region of the Western Cape. The vineyard is planted in a bushvine ('gobelet') style and is unirrigated. Despite this unusual site for Chardonnay, we have always been impressed by the combination of delicacy and intensity in the wine. The nose shows exotic wood, almond meal, honey, anise, cinnamon, and citrus. There is good concentration on the wine which finishes on a pleasing caperberry salinity.
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	Clay-shales
Acidity	5.3 g/L
pH	3
Residual Sugars	1.9 g/L
ABV	12.4% abv
Barrel Maturation	10 months in old French oak barrels (0% new, minimum 4 years old)
Production (bottles)	780