



PASCAL/SCHILDT

Winery:	THORNE AND DAUGHTERS WINES
Wine:	ROCKING HORSE CAPE WHITE
Vintage:	2015
Appellation:	WESTERN CAPE
Winemaker/Winegrower:	JOHN SECCOMBE
Harvest Notes:	<p>The 2015 harvest provided fantastic conditions for us, despite arriving up to 4 weeks earlier in some areas. A dry, cool winter produced a relatively small and concentrated crop.</p> <p>Almost nonexistent weather and disease pressure allowed us to pick each block in optimal condition, and we have a fantastic balance of ripeness and acidity in the wines we made. 33% Roussanne (Voor Paardeberg), 28% Semillon blanc (Franschhoek), 20% Chardonnay (Overberg), 18% Chenin blanc (Swartland and Bottelary), 6% Clairette blanche (Stellenbosch).</p>
Cellar Notes:	<p>Our approach in the cellar remains simple. Grapes are wholebunch 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. Some skin fermentation is used on the Clairette blanche portion to provide some structure and support the acidity in the wine.</p>
Tasting Notes:	<p>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 aromas are of lime leaf, white peach, exotic woods, and rosemary. In the mouth, the wine starts broad and rich, resolving into a keen line of acidity supported by a gentle tannin</p>
Aging & Drinking Suggestions:	<p>Drinking well in the next 3-5 years. Serve cellar cool rather than cold to best appreciate the texture of the wine.</p>
Technical Notes:	
Soil	Number of sites including granite, clay-shales, and alluvial soils
Acidity	5.5 g/L
pH	3
Residual Sugars	2.1 g/L
ABV	13.6% abv
Barrel Maturation	10 months in old French oak barrels (0% new, minimum 4 years old)
Production (bottles)	11000