

## Thunderchild 2020

This classical blend was created by using the ancient technique of fermenting uncrushed berries with native yeast from grapes. After aging for one year in French barrels, it was bottled without finings or filtration. A further 12 months bottle aging took place prior to release.

**variety :** Merlot | 34% Cabernet Franc, 33% Cabernet Sauvignon, 33% Merlot

**winery :** Thunderchild

**winemaker :** Sympathetic Cellars

**wine of origin :** Robertson

**analysis :** alc : 14.0 % vol   rs : 2.4 g/l   pH : 3.79   ta : 6.1 g/l   so2 : 80 mg/l

**type :** Red   **style :** Dry   **body :** Full   **wooded**

**pack :** Bottle   **size :** 750ml   **closure :** Cork

Thunderchild wine is distributed by Springfield Estate, Robertson.

In 1918 in the wake of the Great Flu Epidemic an orphanage, Die Herberg, was built by the Robertson community for the children left orphaned and destitute.

In 2003 a 5 hectare vineyard was planted on the orphanage's grounds by the same community. All planting material, soil preparation and irrigation were donated. This blend is made for free by sympathetic cellars and sold in aid of the children, who today are no longer all orphans but mainly from broken homes. 100% of the grapes for this blend grow on the orphanage's grounds and 100% of the profit is donated to the children. Only true audited costs are remunerated, time and effort cannot be recompensed.

**in the vineyard :** Soil: Chalk & Calcrete Formations

Climate: Moderate summer with low night temperatures, cold winter

Wind: Cool south easterly (summer)

**about the harvest:** Harvested at full seed ripeness.

**in the cellar :** Cold macerated uncrushed in open fermenters for 10 days. Punched through twice daily. Three weeks alcoholic fermentation. Only free run used. 100% Malolactic fermentation spontaneously in barrel. Twelve months wood maturation.

Filtration: None

Bottling: Unfiltered, unfinned, unstabilised

