



Peacock

Wild Ferment

Cabernet Sauvignon

2014



A deep ruby red with plenty of ripe berry notes and chocolaty undertones. Beautifully integrated tannins and a lingering palate that follows through from the nose. This versatile wine will happily partner with many dishes, including rich pastas and robust red meat sensations.

IT'S REALLY ALL ABOUT THE VINEYARDS

Cabernet Sauvignon has always been seen as a big, bold and very tannic wine...the king of the reds. It is traditionally marketed as a wine to keep for at least three years before even thinking of opening a bottle. But at Waterkloof we believe that it does not always have to be big and gutsy to make an impression. We look for vineyard sites that are able to produce wines with notable elegance and freshness, allied with a fine texture.

The grapes for our Peacock Wild Ferment Cabernet Sauvignon are sourced from the cooler slopes of the Helderberg ward on the coastal outreaches of Stellenbosch. Deep red soils provide moisture and nutrients, which give this Cabernet its supple, dark berry character. This cooler area also allows a longer ripening period, which imparts balanced flavours and elegant tannins to this red varietal.

A GENTLE HAND

We follow a 'less is more', minimal intervention winemaking philosophy for all our wines. The grapes are tasted at regular intervals to determine the optimal ripeness level. Harvesting takes place by hand after which the grapes are destemmed. The juice is then fermented naturally with "wild yeasts", which allows for the flavours in the vineyard to be expressed in the bottle. The skins and juice are mixed through by doing two punch downs per day. The Peacock Wild Ferment Cabernet Sauvignon was aged in older, small French oak barrels for 18 months, after which it underwent a light filtration and a small dosage of sulphur was added before it was finally bottled. As with all our wines, no other additions such as tartaric acid or enzymes were allowed.



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AND A FEW PRAYERS TO MOTHER NATURE: THE 2013/14 GROWING SEASON

We experienced an exceptionally cold and wet winter. This accumulation of cold units is very favourable to ensure an even budburst and an elegant ripening process. Budburst was later this year as the winter seemed to last longer than usual.

From the rest of January up to end of February the growing season was cool and optimal. There were no excessive heat spikes and the grapes were able to produce sufficient aromatics with the slower ripening period. We started picking about a week and a half later than usual. This year we were able to pick at a lower sugar level as the desired aromatics were achieved at that stage.

THE NUMBERS

Alc: 13.54%

TA: 4.9 g/l

pH: 3.78

RS: 2.1 g/l