



Wild Ferment
Merlot
2014



IT'S REALLY ALL ABOUT THE VINEYARDS

The vineyards producing the Peacock Wild Ferment wine range are grown on the slopes of the Schapenberg. They are planted at a height of 200 to 290 meters above sea level, ensuring a more moderate temperature in the vineyards. To the south they overlook the full expanse of False Bay and the Southern Atlantic shoreline – a mere 5 kilometres away. The soils are of sandstone origin with medium sized stones, helping with both drainage and good moisture retention. The vines are between 12–17 years old. Strong south–easterly winds during the growing season help to control growth, crop size and quality.

AND A FEW PRAYERS TO MOTHER NATURE: THE 2013/2014 GROWING SEASON

The 2013 winter was exceptionally cold and wet. This accumulation of cold units is very favourable to ensure an even budburst and an elegant ripening process. Leading up to winter, our main focus was to further improve the health of our soil by building life in the soil in the form of bacteria, fungi and earthworms. This was done by composting, cover cropping and the use of biodynamic preparations.

We experienced high rainfall in mid–November and also in the beginning of January. Budburst was later this year as the winter seemed to carry on for longer. With the initial bud break, we only sprayed a fungi (*Trichoderma* specie) onto the buds to cover and protect them from any other fungal growth. The results were fantastic and as natural as can be.

From the rest of January and mid 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 this stage.

A GENTLE HAND

The Merlot vineyards were harvested in middle February, to ensure fresh fruit flavours with an uplifting acidity. The grapes were de–stemmed and fermented in our wooden fermenters. During the course of fermentation, gentle punch–

downs were performed twice a day. The wine spent 30 days on the skins after fermentation to help integrate the tannins and stabilize colour. Our wines are gently fed via gravity into the tanks and we make use of a basket press to gently extract the last bit of aromatics from the berries. All the components are then combined and undergo malolactic fermentation in the barrels. The Peacock Wild Ferment Merlot was aged in primarily 3rd and 4th fill French barrels for 18 months, to soften the tannins yet still preserve the fresh fruit aromatics.

TASTING NOTES FROM THE GLASS OF NADIA BARNARD

Lush dark red and black berry fruit, with subtle notes of tobacco and choc on the nose. An inviting, herbaceous freshness on the palate. A balanced wine with lovely soft integrated tannins and lingering length.

THE NUMBERS

Alc: 14.05

RS: 2.7 g/L

TA: 5.9 g/L

pH: 3.54

VA: 0.70 g/L