



Wild Ferment
Sauvignon Blanc
2015



IT'S REALLY ALL ABOUT THE VINEYARDS

When we selected the vineyard sites for our Peacock Wild Ferment Sauvignon Blanc, we looked for sites that can produce a wine of real interest, which excites the palate, develops in the glass and complements food exceptionally well.

We searched for vineyards with low yields, high natural acidity and flinty, mineral qualities – and these characteristics were found in abundance in ocean facing vineyards, within the cool, windswept 'Golden Triangle' of the Helderberg ward, on the coastal outreaches of Stellenbosch. These vineyards allow for slower ripening, a greater natural concentration of flavours and a long finish.

The Peacock Wild Ferment range is named after the brightly plumed birds conspicuous in and around Waterkloof's vineyards and if you are lucky you might just spot the albino Peacock from which the label gets its inspiration from.

AND A FEW PRAYERS TO MOTHER NATURE: THE 2014/2015 GROWING SEASON

The Stellenbosch area experienced a good winter with sufficient rain to fill the dams. It provided enough cold units in July to have the vines in full dormancy. From August the temperatures started to rise slowly and spring arrived early with flowering occurring under ideal conditions. This ensured even ripeness which made an excellent contribution to the quality of the wine. During this stage we experienced slightly windy conditions which led to looser bunches thus lower yields with more concentration.

Rainfall subsided dramatically from September with warm, dry weather and less strong wind. Throughout the growing season temperatures remained moderate, with intermittent really hot days. Veraison started 2 weeks earlier than usual. For the rest of the growing season we saw little rain, which resulted in a very low disease pressure. Even though the days were warm we noticed that the evenings cooled down very nicely.

The 2015 harvest was the earliest to date at Waterkloof. We started picking 2 weeks earlier than usual due to the early spring, but hang time was sufficient to allow phenolic ripeness. The quality of the fruit was exceptional: low pH, high acidity and clean fruit with little to no rot.

A GENTLE HAND

We follow a 'less is more', minimal intervention winemaking philosophy for all our wines: Grapes are tasted at regular intervals to determine the optimal ripeness level. Harvesting takes place by hand after which, the grapes are whole-bunch pressed. Only the finest, free run juice is selected from the press. Clarification happens naturally over a 24 hour period without the addition of any enzymes. The juice is then fermented naturally with "wild yeasts", which allows for the flavours in the vineyard to be expressed in the wine. No additions of tartaric acid are necessary, due to the natural balance found in the grapes. Fermentation took 6 months to complete and the wine was left on the secondary lees for another month before bottling.

TASTING NOTES FROM THE GLASS OF NADIA BARNARD

This Sauvignon Blanc has great complexity and exudes hints of green pepper, lime and mineral flavours on the nose. It has great texture and persistence. Fresh acidity provides a long length on the palate, without being overpowering. Enjoy it on its own or with a variety of fresh seafood dishes.

THE NUMBERS

Alc: 13.5%

TA: 5 g/l

pH: 3.3

RS: 1.8 g/l