



Wild Ferment
Chardonnay
2017



IT'S REALLY ALL ABOUT THE VINEYARDS

Chardonnay...the most famous white wine grape of them all. There are numerous different winemaking techniques to which this varietal submits, ranging from dry whites to delicate sparkling wines and even a noble late harvest.

The grapes for the Peacock Wild Ferment Chardonnay are sourced from the foot of the Schapenberg. The area delivers a wine with fresh acidity as the vineyards are nestled a mere four kilometres from the ocean.

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 whole bunch pressed in our horizontal basket press. Clarification happens naturally over a 24-hour period without the addition of any enzymes. The juice is then fermented with 'wild yeasts' – in our concrete eggs – with the natural yeasts from the grapes allowing for the flavours in the vineyard to be expressed in the bottle. No additions of tartaric acid are necessary, due to the natural balance found in the grapes. Fermentation took around three months to complete and the wine was then left on the primary lees for a further six months before bottling.

AND A FEW PRAYERS TO MOTHER NATURE: THE 2016/2017 GROWING SEASON

What looked like an average harvest, due to the winter drought, turned out surprisingly well. This also attested yet again, that Mother Nature always keeps us on our toes.

The 2016 Cape winter did not see a lot of rainfall – about half the average – and it was also not exceptionally cold. We barely saw any snow on the mountains.

Spring started early which led to an early bud burst and flowering. Thankfully, we did not experience strong winds during this period, which helped with an even berry set.

Seeing that we already experienced drought conditions during the berry formation stage, cell formation was also impacted to produce small cells right from the start.

In January, we received a little rain which assisted the vine to grow without being too stressed. During the rest of the season we had beautiful cool evenings and mild day temperatures and this ensured a proper, even ripening process.

We started picking at the end of January and were very happy to see little to no rot; small berries with a lot of concentration, and great acids!

TASTING NOTES FROM THE GLASS OF NADIA BARNARD

A vibrant bouquet with fresh green apple, stone fruit and floral notes dominating the nose. A light and lively wine with fresh acidity. It is the perfect accompaniment for a cheese platter with fruits and nuts.

THE NUMBERS

Alc: 12.6%

RS: 2.3

TA: 4.8

VA: 0.43

pH 3.51