



Wild Ferment  
*Merlot*  
2016



***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 4 kilometres away. The soils are of sandstone origin with medium sized stones, helping with 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.

***A GENTLE HAND***

The merlot vineyards were harvested in mid–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 extract the last bit of aromatics from the berries. All the components are then combined and undergo natural malolactic fermentation in the barrels. The Peacock Wild Ferment Merlot was aged in primarily 3rd and 4th fill French barrels for 20 months, to soften the tannins yet still preserve the fresh fruit aromatics.

## ***AND A FEW PRAYERS TO MOTHER NATURE: THE 2015/2016 GROWING SEASON***

The Cape did not experience a very cold winter in 2015, with near perfect days lingering at 20 degrees Celsius. The evenings were cold but not excessively so. We also experienced the driest winter to date with half the normal rainfall.

We saw budburst occurring at the beginning of September, which was definitely a bit earlier than usual. It was a proper spring with lots of sunshine and warm temperatures.

The ripening season showed moderate to warm temperatures. Our first grapes were picked a week earlier than last year (which was already early). A lot of the Stellenbosch/Helderberg producers were significantly down on yield. With the berries being remarkably small this year the flavours were fantastic.

## ***TASTING NOTES FROM THE GLASS OF NADIA BARNARD***

Plums and red berries, with subtle notes of pencil shavings and a whiff of green spice on the nose. An inviting, herbaceous freshness on the palate. A balanced wine with soft, integrated tannins and a lingering length. Perfect to enjoy on its own or with a charcuterie board.

## ***THE NUMBERS***

Alcohol: 13.5%

PH: 3.53

TA: 5.4

RS: 1.4 g/l