



Wild Ferment *Syrah* 2017



It's Really All About The Vineyards

Syrah is the red wine varietal that rules the Northern Rhône Valley. There are a number of legends associated with the origins of Syrah, which all add a touch of romance to the grape and today it ranks as the 6th most planted grape in the world. It is a very versatile variety that adapts well to various regions and expresses a true sense of terroir.

The grapes for our Peacock Wild Ferment Syrah stem from the slopes of the Schapenberg, which forms part of the cooler 'Golden Triangle' of the Helderberg region on the coastal outskirts of Stellenbosch. Deep red soils provide moisture and nutrients, which give our Syrah its supple, spicy characters.

Our 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.

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 whole bunches are sorted by hand and then placed via gravity into our open top wooden fermenters. The juice is then fermented spontaneously with "wild yeasts", which allows for the true flavours and character of the vineyard to be expressed in the wine. Soft punch-downs by feet are applied to gently extract the tannins during fermentation. To ensure soft tannins, the wine is left on the skins for approximately 30 days. After this, the wine is drained via gravity and the skins are pressed by using a basket press.

The Peacock Wild Ferment Syrah 2017 was aged in a combination of old 600L French oak barrels for 20 months after which it only underwent a light filtration. A small dosage of sulphur (and only sulphur) was added before it was finally bottled. No other additions such as tartaric acid or enzymes were allowed.

And A Few Prayers To Mother Nature- 2016/17 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 from the start.

In January, we were blessed with 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, which 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!

A Tasting Note From The Glass Of Nadia Barnard

A balanced wine with subtle hints of white and black pepper, savoury notes and red fruit on the nose. The light, elegant flavours are perfectly balanced with fresh acidity and well-rounded tannins. Enjoy this wine on its own or with a simple lasagne dish.

The Numbers

Alc: 14.5 %

TA: 5.2 g/l

pH: 3.61

RS: 2.9 g/l