



Wild Ferment
*Sauvignon
Blanc*
2019



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 our cool Schapenberg ward, on the coastal outskirts of Stellenbosch. Seeing that this area is about 5 °C cooler than the rest of Stellenbosch, these vineyards allow for slower ripening, a greater natural concentration of flavours and a long finish.

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 from.

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 in our horizontal basket press. Only the finest, free run juice is selected from the press, from which it runs down via gravity into tank. Clarification happens naturally over a 24-hour period without the addition of any enzymes or settling agents. The juice is then fermented with "wild yeasts", which allow for the flavours in the vineyard to be expressed in the wine. No additions of tartaric acid were necessary, due to the natural balance found in the grapes. Fermentation took roughly two and a half months to complete and the wine was left on the secondary lees for another two months before bottling.

AND A FEW PRAYERS TO MOTHER NATURE: THE 2018/2019 GROWING SEASON

We welcomed a bit of rain just after the 2018 harvest, which allowed the vine to gather reserves for the 2019 harvest to come. The 2018 winter was cold and the vine could go into proper dormancy, followed by an even budburst during a cool spring. We had a lot of wind during flowering which led to uneven berry set on some of the blocks. To help the vine ripen properly, we sorted through to only keep the more developed bunches on the vine.

From there the summer growing season was fairly cool, except for a few warmer days in October. We also had some rain in January, which accompanied by the wind, led to the soil receiving good moisture without humidity build-up on the grapes that could cause rot.

The 2019 harvest commenced the last week of January, but went into full swing from the first week of February. We picked our last grapes at the end of March. On the younger blocks, the yield was down by about 10 percent but the older blocks produced more or less the same.

The whites showed a lot of concentration and vibrant acidity. With the reds, we had lovely small berries with thick skins. During processing, we once again worked as gently as possible to always avoid over-extracting and just let nature takes its course with our natural ferments.

TASTING NOTES FROM THE GLASS OF NADIA BARNARD

This Sauvignon Blanc has great complexity and exudes citrus notes, gooseberries and mineral flavours on the nose. It has a lovely texture and persistence. Fresh acidity provides a long length on the palate. Enjoy it on its own or with a variety of fresh seafood dishes, especially grilled prawns!

THE NUMBERS

Alc: 14 %

TA: 7 g/l

pH: 3.3

RS: 2.9 g/l