



Wild Ferment
Merlot
2022



IT'S REALLY ALL ABOUT THE VINEYARDS

The vineyards producing the Peacock Wild Ferment Merlot are grown on the slopes of the Helderberg. The vineyard is planted at a height of 100 – 250 meters above sea level, which ensure a more moderate temperature. The soils are of duplex origin with medium sized stones, helping with both drainage and good moisture retention. The vines are 18–25 years old. Strong south–easterly winds during the growing season help to control growth and crop size, thus improving the quality of the grapes.

A GENTLE HAND

The Merlot vineyards were harvested according to taste at the end of February, with the grapes showing fresh fruit flavours and an uplifting acidity. Bunches were de–stemmed and fermented with out the addition of yeast in our wooden fermenters. During the course of fermentation, gentle punch–downs and pump overs were performed. The wine spent extended time on the skins after fermentation to help integrate the tannins and stabilize the colour. All the components are then combined and undergo natural malolactic fermentation.

The Peacock Wild Ferment Merlot was aged primarily in tank and 3rd and 4th fill French barrels for 10 months, to soften the tannins whilst still preserving the fresh fruit aromatics. We don't fine our wines and only use a gentle filtration.

AND A FEW PRAYERS TO MOTHER NATURE: THE 2021/2022 GROWING SEASON

A cool season with moderate weather conditions during the 2022 harvest. This gave the vine the opportunity to reach full phenolic ripeness and develop complex flavors.

The current harvest quality is dependent on the previous Winter conditions. The 2021 Winter started early and saw proper leaf fall during the month of May. The rest of the Winter was ideal with very cold and wet conditions.

Due to a cold and wet Spring budding was delayed by 2 weeks on average. Once flowering started the vine caught up and was only about 5 days later than the average year.

Luckily during flowering, we did not see strong winds and had an even berry set in the area. From December on the vine's growth was accelerated by the warmer growing conditions. We had a few heat peaks in December and in January.

As far as I remember this was one of the longest harvests! We started getting into full swing from around the second week of February and received our last grapes in on the 23rd of March. The quality looks good– we saw little rot and reached proper phenolic ripeness at lower sugar levels leading to fresher wines with slightly lower alcohols.

TASTING NOTES FROM THE GLASS OF NADIA LANGENEGGER

Distinctive notes of vibrant red fruit such as plums and red berries, with subtle earthy notes also adding to the complexity. A integrated acidity on the palate adding to the elegant and rounded tannins. It is perfect on its own or with a meal. I would recommend serving it slightly chilled, with a simple lamb chop on the braai.

THE NUMBERS

Alc 13.5

RS 1.9

TA 4.75

pH 3.7