



Wild Ferment

Cabernet Sauvignon

2023



IT'S REALLY ALL ABOUT THE VINEYARDS

Cabernet Sauvignon has always been seen as a big, bold and very tannic wine... the "King of the Reds". It is traditionally perceived as a wine to keep for at least three years before even thinking of opening a bottle. At Waterkloof, however we believe it does not necessarily have to be big and gutsy to make an impression. We look for vineyard sites that are able to produce wines with notable elegance and freshness, allied with a fine texture.

The grapes for our Peacock Wild Ferment Cabernet Sauvignon are sourced from the cooler slopes of the Helderberg ward, on the coastal outreaches of Stellenbosch. Deep red soils provide moisture and nutrients, which give this Cabernet its supple, dark berry character. This cooler area also allows a longer ripening period, which imparts balanced flavours and elegant tannins to this red varietal.

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 de-stemmed. The juice is then fermented naturally with wild yeasts, which allows for the flavours in the vineyard to be expressed in the bottle. The skins and juice are mixed through by a combination of either soft pump overs or one delestage per day (taste dependent). The Peacock Wild Ferment Cabernet Sauvignon 2023 was aged for 24 months in older 225L French oak barrels after which it underwent a light filtration. A small dosage of sulphur was added before it was finally bottled. As with all our wines, no other additions such as tartaric acid or enzymes were allowed.

AND A FEW PRAYERS TO MOTHER NATURE: THE 2022/2023 GROWING SEASON

The 2022 Winter was slightly warmer than the previous years and we also saw less rainfall.

With the slightly warmer Winter conditions we were surprised by an earlier budburst as well as flowering. We were lucky to not experience strong winds during the growing period which helped the vines top obtain even fruit set.

The growing season took an interesting turn during the second week of December with heavy rainfall. The team had to be on a close watch of the vineyard to make sure that we avoid any mildew.

Verasion was a week or so earlier and even due to the additional rainfall. We assumed that the harvest would then also start earlier but with the rest of the growing season being moderate to cool we only really got into the full swing of harvest from the second week of February.

The harvest was complicated a bit more with heavy rain falling toward the end of February. Luckily by this time we had already harvested all our white varietals and only had a few blocks of red left. We waited a week for the vineyard to utilize the excess water but it did help us to achieve good phenolic ripeness on the later red varietals. In the end a blessing from Mother nature!

Interesting enough we saw more bunches this year but smaller berries. The whites were up a little bit in yield and the reds were similar to 2022. The quality looks great with a lot of concentration and optimal acid levels.

TASTING NOTES FROM THE GLASS OF NADIA LANGENEGGER

A fresh and elegant take on Cabernet Sauvignon, this 2023 vintage offers bright aromas of redcurrant, cranberry, and wild herbs, with subtle floral hints of rose petal and thyme. The palate is light-bodied and vibrant, with crisp acidity and fine, supple tannins. Flavors of tart cherry, green tea, and a touch of graphite unfold delicately, leading to a clean, refreshing finish. A graceful and food-friendly expression, showcasing Stellenbosch's cooler microclimates and a lighter winemaking touch.

THE NUMBERS

Alc: 13.5 %

TA: 5.8g/l

pH: 3.5

RS: 2.3 g/l