



Wild Ferment
Merlot

2024



IT'S REALLY ALL ABOUT THE VINEYARDS

The vineyards producing the Peacock Wild Ferment Merlot are grown on the slopes of Stellenbosch. The vineyards are about 18km from the Atlantic ocean, which ensures 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 10–15 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. 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 in a foudre for 12 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 2023/2024 GROWING SEASON

We were happy with excellent Winter conditions during 2023 season –receiving over 1000 mm of rain in 2023 but also saw extreme flooding during this period. The Winter days and nights were nice and cool to ensure that the vines were able to go into a proper dormancy. The dams were replenished and the groundwater reserves looked good.

Once Spring came a long it was accompanied by strong winds and consistently warmer days. Véraison was also about 10 days earlier than in 2022. The strong winds affected fruit set as well as the vineyard canopies and we could see that the vines were stressed.

We started picking our earlier blocks at around the 3rd week of January from the beginning of February the temperatures normalised and we only finished picking during the first week of March.

We saw a lot of bunches on the vines but the berries were tiny. With these tiny berries comes lovely concentration and bright acids. This vintage is definitely smaller but it is packed full of flavour.

TASTING NOTES FROM THE GLASS OF NADIA LANGENEGGER

Distinctive notes of red fruit such as plums and red berries, with subtle earthy notes also adding to the complexity. An 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 or just enjoying it on its own.

THE NUMBERS

Alc 14.5 %

RS 1.7

TA 5.6

pH 3.4