



Wild Ferment
*Sauvignon
Blanc*
2025



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 on the Helderberg and on the outskirts 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 to three 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 2024/2025 GROWING SEASON

The 2025 vintage on the cool slopes of the Schapenberg will be remembered for its poise and precision. A mild, dry growing season, tempered by Atlantic breezes, allowed for slow, even ripening and excellent balance between sugar and acidity.

White varietals such as Chenin Blanc and Sauvignon Blanc show lifted aromatics and fine texture, while early reds offer purity of fruit and supple tannins. Later-ripening varieties, including Cabernet and Syrah, display depth, structure, and strong ageing potential.

With slightly lower yields, the focus is firmly on quality. Ongoing regenerative farming practices—cover crops, minimal soil disturbance, and increased biodiversity—have strengthened vine resilience, improved soil health, and enhanced the clarity of site expression.

A vintage defined by elegance, freshness, and a true reflection of the Schapenberg terroir.

TASTING NOTES FROM THE GLASS OF NADIA BARNARD

A vibrant and expressive Sauvignon Blanc showing aromas of granadilla, gooseberry and lime zest, layered with hints of fresh-cut herbs. The palate is crisp and refreshing with bright natural acidity, subtle minerality and a clean, lingering finish reflective of the cool maritime influence of the Helderberg. The wine's zesty acidity and saline edge also pair beautifully with seafood pasta and lightly spiced Asian dishes.

THE NUMBERS

Alc: 13,5 %

TA: 6,5 g/l

pH: 3.2

RS: 2.1 g/l