

Peacock Ridge Sauvignon Blanc 2008

A crisp, yet elegant wine with green and lemon flavours. The mineral core lifts the concentrated fruit on palate. A trademark of the wines from the Schapenberg is its great length.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Waterkloof

winemaker : Werner Engelbrecht

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 2.2 g/l pH : 3.23 ta : 6.0 g/l

type : White **style :** Dry **taste :** Mineral

pack : Bottle **closure :** Screwcap

in the vineyard : The vineyards producing the Peacock Ridge range of wines are cultivated on the lower slopes of our Waterkloof estate. The estate vineyards are planted at a height of between 200 and 290 meters above sea level on the slopes of the Schaapenberg mountain range in Somerset West. To the south they overlook the broad sweep of False Bay and the Southern Atlantic shoreline about 3 kilometres away. The soils are of sandstone origin with medium sized stones, which aid drainage and moisture retention. All the vineyards on Waterkloof are cultivated under dry land conditions, with supplementary irrigation available in very dry years. The average age of vines are between 8 - 10 years old. Strong south-easterly winds during the growing season help to control growth and naturally limit yields.

2008 GROWING SEASON

A winter which provided much needed rain and cold weather was followed by a cool, wet spring. The regular rains during spring and the early parts of the summer did lead to higher than normal disease pressure. We had to increase our spraying intervals in order to insure that our vineyards stay free from disease. Cloudy periods during flowering resulted in irregular set. Bunches were loose and the berries small which allowed for the berries to colour evenly. The cool weather during spring followed through into the early parts of summer. It allowed us to pick the whites during cool conditions.

about the harvest: Cool conditions during the ripening period allowed for very good flavour development. Grapes were picked in small picking crates and transported to the cellar.

in the cellar : All the grapes were wholebunch pressed on a very gentle pressing cycle. The must was allowed to settle for 24 hours without the addition of any enzymes, before the clear juice was racked. The juice was allowed to ferment naturally, without the addition of cultivated yeast. After fermentation, the wine was left on its primary lees for 30 days. This helped to add greater complexity and weight to the palate. It was then racked and left on the fine lees for another 6 months to add further complexity and richness on the palate.

