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Peacock Ridge Sauvignon Blanc 2007

This powerful, pure and intense Sauvignon Blanc shows a combination of ripe-green and tropical fruit. It is full bodied and shows typical Sauvignon Blanc freshness on the palate.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Waterkloof
winemaker : Werner Engelbrecht
wine of origin : Western Cape
analysis : **alc :** 14.5 % vol **rs :** 1.89 g/l **pH :** 3.30 **ta :** 6.00 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **closure :** Screwcap

in the vineyard : The vineyards producing the Peacock Ridge range of wines are cultivated on the farm Waterkloof. It is situated on the slopes of Schapenberg in Somerset West. Waterkloof is about four kilometres from the sea, and the vineyards are planted at a height of between 200 and 290 metres above sea level. The soils are of sandstone origin with medium-sized stones, helping with drainage but also a very good ability to retain moisture. All the vineyards are trellised to handle the canopy effectively. Strong south-easterly winds occur during the growing season, which helps to control growth and crop. The vineyards are an average age of 11 years. Production from the wind-ravaged, mostly south-facing vineyards, was approximately 6 tons/ha.

2007 GROWING SEASON
It was a very typical Cape winter with good rain and low temperatures. Spring was quite cool and summer came early. Early summer rain provided enough moisture to assist the vineyards through a warm spell early in January. As it does every year, the wind caused a natural crop reduction. This resulted in small bunches and berries, giving more concentration and flavour. Intensive vineyard practises were also followed, including a lot of attention to bearer spacing during pruning. Excess shoots were suckered 3 - 4 times during the growing season. This ensured that no green harvesting was needed, except for the removal of weak shoots.

about the harvest: The grapes showed ripe tropical fruit flavours, including litchi and passion fruit. Due to the close proximity to the sea and the good soils, we could afford waiting for the full spectrum of flavours to develop before starting to harvest.

in the cellar : Grapes were de-stemmed and pressed. The resulting liquid was allowed to settle for 24 hours before the clear juice was racked. Cultivated yeast was used to inoculate the juice. It was fermented at temperatures of between 16 and 18 degrees Celsius. After fermentation, the wine was left on the primary lease for 20 - 30 days. This helped to add more complexity and weight to the palate. The wine was the racked and left on the fine lees up to bottling.