

Peacock Ridge Chardonnay 2006

The wine shows intense lime flavours on the nose. Rich white peach flavours are also apparent. The palate is full, yet elegant with well-integrated oak. A good natural acidity provides balance. The wine has great length and complexity, a positive benefit of allowing natural fermentation.

variety : Chardonnay | 100% Chardonnay

winery : Waterkloof

winemaker : Werner Engelbrecht

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 2.5 g/l pH : 3.33 ta : 7.0 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Screwcap

in the vineyard : The vineyards producing the Peacock Ridge range of wines are cultivated mostly on the lower slopes of Waterkloof estate. It is situated on the slopes of Schapenberg Hill in Somerset West. About five kilometres from the sea, the Chardonnay 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. The vineyards are trellised to handle the canopy effectively. Strong south-easterly winds during the growing season help to control growth and naturally limit yields. The vineyards are an average age of between 9 and 11 years. Production was approx 5 tons/ha.

2006 GROWING SEASON

The 2006 vintage was characterised by a cold, wet winter, followed by a relatively dry early growing season, with the wind up on Schapenberg Hill blowing almost non-stop. This resulted in even smaller than normal bunches and berries, giving more concentration and flavour. Intensive vineyard practises were followed, including a lot of attention to bearer spacing during pruning. Excess shoots were suckered three or four times during the growing season. This ensured that no green harvesting was needed, except for the removal of weak shoots. Due to the small crop, the vineyards easily managed the dry conditions later in the growing season. The grapes had a very good natural acidity.

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.

