

Peacock Ridge Chardonnay 2005

The wine shows intense lime and pineapple flavours on the nose. Rich white peach flavours are also apparent. The palate is full, yet elegant with well-integrated oak. The wine has great length and complexity, aided by the unconventional application of wild yeast fermentation.

variety : Chardonnay | 100% Chardonnay

winery : Waterkloof

winemaker : Werner Engelbrecht

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 3.5 g/l pH : 3.70 ta : 6.4 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 on the farm Waterkloof. It is situated on the slopes of Schapenberg in Somerset West. Waterkloof is about five 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 on Waterkloof are cultivated under dry land conditions and 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 between 8 and 10 years. Production was 6.2 tons/ha.

2005 GROWING SEASON

The 2005 vintage was characterised by rains during the early parts of the growing season from September to November. Vineyards were very vigorous and a lot of extra work had to be done to keep the canopies in balance. The ripening period was abnormally warm and little rain fell in the period. Rains just before harvest, at the end of January, had a positive effect on sugar accumulation.

about the harvest: Sugars on the white varieties picked up very quickly, and the harvest of the Chardonnay vineyards was finished by late February.

in the cellar : The Chardonnay vineyards from Waterkloof show great intensity and length. Because of this factor it was decided to ferment only a portion of the wine (approximately 30%) in barrel. The grapes for the barrel component were whole-bunch pressed and were allowed to settle for 24 hours before racking into barrel. Wild yeast was used to start fermentation naturally. The wine was stirred every two weeks after alcoholic fermentation. No malolactic fermentation took place. Natural wild yeast fermentation was also used in the tank fermenting components. After the wine finished fermentation, it was left on the fine lease for eight months before bottling. This practice adds more complexity and depth to the wine.

