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Peacock Ridge Sauvignon Blanc 2010

Notes of citrus and fennel. Lively acidity adds freshness and focus. A steely, mineral style Sauvignon blanc.

Great with shellfish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Waterkloof
winemaker : Werner Engelbrecht
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 2.9 g/l **pH :** 2.84 **ta :** 9.3 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's vineyards are planted at a height of between 200 and 290 metres above sea level on the slopes of the Schapenberg hills in Somerset West. To the south they overlook the broad sweep of False Bay and the Southern Atlantic shoreline 5 kilometres away. The soils are of sandstone origin with medium-sized stones, which aid both 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 is between 12 - 13 years. Strong south-easterly winds during the growing season help to control growth and naturally limits yields.

After a very cool 2008/09 growing season, the 2009/10 vintage was one of the most difficult in years. Strong winds of up to 120 km/h and rainstorms at the end of October were some of the climatic factors we had to battle with during spring. The wind created havoc right through the season, blowing off shoots and reducing the yield significantly. Cool weather prevailed through spring and into late February 2010 and had a positive influence on grape quality.

in the cellar : The winemaking philosophy is the same for all our premium white wines from Waterkloof. We follow a traditional, minimalist approach, which means that we interfere as little as possible with the winemaking process. It allows the flavours prevalent in that specific vineyard to be expressed. To achieve this goal all grapes are whole-bunch pressed to ensure that we extract the juice in the gentlest way possible. The juice is then allowed to settle for 24 hours. Natural yeast occurring on the grapes is allowed to ferment the juice. No additional yeasts are added. Fermentation takes place at temperatures of 18°C to 20°C. The wine is left on the lees for 8 months before bottling.