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Peacock Ridge Sauvignon Blanc 2011

Citrus and grapefruit characters on the nose. Concentrated fruit on the palate with a fine mineral finish.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Waterkloof
winemaker : Werner Engelbrecht
wine of origin : Western Cape
analysis : **alc :** 13.50 % vol **rs :** 2.2 g/l **pH :** 3.40 **ta :** 6.00 g/l
type : White **style :** Dry **taste :** Mineral
pack : Bottle **closure :** Screwcap

in the vineyard : **Vineyards**
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 Schapenberg mountain range in Somerset West. To the south, they overlook the broad sweep of False Bay and the Southern Atlantic shoreline about 5 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 ages of vines are between 13 - 14 years old. Strong south-easterly winds during the growing season help to control growth and naturally limit yields.

The 2010/11 Growing Season
A growing season which will be remembered as one of the most dry and windy on record in the Schapenberg area. May and June were very cold, and vines could accumulate enough cold units for effective budburst. Rainfall for the winter months was well below average. The dry weather continued into spring and summer, with very little rainfall measured from middle November. The dry, windy conditions kept production levels very low on all varietals. Berries were very small with thick skins. Acidity levels were also very low due to the dry, hot summer and grapes were harvested about a week to two weeks earlier than normal.

in the cellar : The winemaking philosophy for all our premium white wines from Waterkloof is the same. We follow a traditional, minimalistic approach which means that we interfere as little as possible with the winemaking process. It allows the flavours prevalent in that specific vineyard to express themselves. To achieve this goal, all grapes are whole bunch pressed to ensure that we extract the juice in the gentlest way. The juice is then allowed to settle for 24 hours. Yeast occurring on the grapes is allowed to ferment the juice. No yeasts are added. Fermentation takes place at temperatures of 18 to 20 C. The wine is left on the lees for 4 months before bottling.