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Peacock Ridge Sauvignon Blanc 2012

Aromas of apple and fennel. Powerful and rich palate which is balanced by the firm acidity. Great persistence.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Waterkloof
winemaker : Werner Engelbrecht
wine of origin : Western Cape
analysis : **alc :** 13 % vol **rs :** 2.8 g/l **pH :** 3.07 **ta :** 7.5 g/l
type : White **style :** Dry **taste :** Mineral
pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : **Vineyards**
Circumstance Sauvignon Blanc is produced from the windswept southwest facing, low- yielding slopes of Schaapenberg Hill. Strong winds churn up the vineyards regularly. This allows for low production and intense flavours. The vineyards are about 5 kilometers from the sea, and are planted at a height of between 270 and 300 meters above sea level. The soils are of sandstone origin with medium-sized stones, helping with drainage and also with moisture retention. The vineyards are an average age of 16 years. Production was approximately 6 t/ha.

The 2011/12 Growing Season
Winter seems to be the foundation on which every new season is build. It sets up the vines for the coming growing season and its effects can be felt though out the growing season. We experienced very cold weather in the early part of winter, which allowed for even bud break in Spring. Vines did bud a bit earlier than normal due to the warmer weather experienced during the latter part of winter. Rainfall was very low during the winter period which is always a problem in areas where we rely on winter rains for our dams as well as to fill up the ground water levels. The dry conditions followed through into summer with a smaller crop the result. Very warm weather in early January caused sunburn in dry land areas and had a negative effect on the size of the crop. Fortunately the warm spell was followed by cooler temperatures for the rest of the ripening period. Grapes could ripen properly and harvest started about 2 weeks later than normal due to the cool growing conditions during the final ripening period.

about the harvest:

in the cellar : The winemaking philosophy is the same for all our premium white wines from Waterkloof. We follow a traditional, minimalistic approach which means that we interfere as little as possible with the winemaking process. This allows the flavours prevalent in that specific vineyard to be expressed. To achieve this goal, all grapes are whole bunch pressed, ensuring that we extract the juice in the gentlest way possible. 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.