

Peacock Ridge Chenin Blanc 2011

Flavours of quince and stone fruit add complexity to what is a very drinkable wine. The lovely texture is balanced by a bright acidity which provides freshness. It is a wine that is very versatile and will go with a variety of dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Waterkloof

winemaker : Werner Engelbrecht

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 5.5 g/l pH : 3.36 ta : 6.45 g/l

type : White **style :** Very Dry **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : *It's Really All About The Vineyards*

Chenin Blanc is regarded as the workhorse of the South African Wine Industry. It produces the bulk of our generic white wines. There are however some gems in between the mass of Chenin Blanc vineyards. Our goal is to identify these gems and allow them to be expressed in Peacock Ridge Chenin Blanc. We focus on areas that have long stood out for producing great Chenin Blanc wines, like the Paardeberg in The Swartland as well as the cooler 'Golden Triangle' of The Helderberg Ward on the coastal outreaches of Stellenbosch (the home of Waterkloof). Old bushvine vineyards (20—50 years old), planted in Chenin friendly soils, have over time found their natural balance and ultimately, it shows in the wine.

And A Few Prayers To Mother Nature- 2010/11 Growing Season

2010/11 was a growing season characterized by huge climatic differences, which resulted in a small crop with lots of concentration. Low winter rains and a very dry summer played a major part in the smaller crop. The start of the growing season was cool with lots of wind which led to uneven flowering. Windy conditions prevailed until mid-February and were particularly strong during December. Harvest started 6 – 10 days earlier than normal due to the dry, windy conditions. The harvest period was also very compact due to the dry conditions and small crop.

about the harvest: We follow a 'less is more', minimal intervention winemaking philosophy for all our wines: Grapes are tasted at regular intervals to determine the optimal ripeness level. Harvesting takes place by hand after which, they are destemmed.

in the cellar : Only the finest, free run juice is selected from the press and the press-juice is discarded. Clarification happens naturally over a 24 hour period without the addition of any enzymes. The juice is then fermented naturally with "wild yeasts", which allows for the flavours in the vineyard to be expressed in the finished wine. 10% of the wine was fermented in old 600 litre barrels and the remainder in stainless steel. Fermentation took 9 months to complete and the wine was then left on the secondary lees for one month before bottling.

