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Peacock Ridge Shiraz 2011

A very drinkable wine with hints of red and sour cherries as well as spice on the nose. Ripe, juicy flavours which are balanced by the fresh acidity. Enjoy with venison or wildebeest casserole.



variety : Shiraz | 100% Shiraz
winery : Waterkloof
winemaker : Werner Engelbrecht
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 5.5 g/l **pH :** 3.6 **ta :** 5.71 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : In recent years Shiraz has been seen by many as embodying the future of South African wine at the highest level. However, one general deficiency is the lack of good texture and a tendency towards solid wines without much elegance. We believe it should not be all about the big, gutsy wine that many see as characteristic of Shiraz. Specifically, we look for vineyard sites that are able to produce wines with notable elegance and freshness, allied to a fine texture. Although there will always be those who prefer Barossa brawn to northern Rhone refinement, this was not what we set out to achieve. The grapes for Peacock Ridge Shiraz are sourced from The Swartland, as well as the cooler "Golden Triangle" of The Helderberg Ward on the coastal outreaches of Stellenbosch (the home of Waterkloof).Deep red soils provide moisture and nutrients, which gives the Shiraz its supple, spicy characters. It seems that the remark "the best soils are the worst soils" holds true, as these gravel-based vineyards restrict the variety's natural vigour.We prefer to select mainly bush vine vineyards which are cultivated under dry-land conditions, or at most, receivejust one irrigation during the growing season. This also helps to ensure that the vigorous growth of Shiraz is kept in check and produces wonderfully concentrated fruit.

And A Few Prayers To Mother Nature- 2010/11 Growing Season
It was a year characterized by huge climatic differences, which resulted in a small crop with lots of concentration. Low winter rainfall and a very dry summer played a major role in the smaller crop. The start of the growing season was cool with lots of wind, which led to uneven flowering. Winds were particularly strong during December and the windy conditions prevailed until mid-February. Harvest started 6 – 10 days earlier than normal due to these 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 : The juice is then fermented naturally with "wild yeasts", which allows for the flavours in the vineyard to be expressed in the finished wine. Fermentation of Peacock Ridge Shiraz takes place in a combination of stainless steel and wooden fermenters. The skins and juice are mixed through a combination of delestage and pump overs. Towards the end of fermentation, the number of pump-overs is reduced to ensure that no harsh, dry tannins are extracted. After fermentation is complete the wine is then drained from the skins. Peacock Ridge Shiraz is then aged in a combination of used 600litre French oak barrels and large wooden vats for at least 6 months before undergoing a light filtration, a small addition of sulphur and finally, the bottling process.