

Peacock Wild Ferment Cabernet Sauvignon 2016

This wine is perfect to be enjoyed on its own, but can also be paired with a variety of dishes ranging from a simple pizza to a juicy sirloin steak. It shows the distinct dark berry and pencil shaving flavours which you would expect from a Cabernet Sauvignon but has fine tannins that are lifted by an elegant acidity.

This wine is perfect to be enjoyed on its own, but can also be paired with a variety of dishes ranging from a simple pizza to a juicy sirloin steak.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Waterkloof

winemaker : Nadia Barnard

wine of origin : Stellenbosch

analysis : alc : 13 % vol rs : 2.5 g/l pH : 3.6 ta : 5.3 g/l

type : Red **style :** Dry **body :** Medium **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Drink within 5 years.

It's Really All About The Vineyards

Cabernet Sauvignon has always been seen as a big, bold and very tannic wine...the king of the reds. It is traditionally marketed as a wine to keep for at least three years before even thinking of opening a bottle. But at Waterkloof we believe that it does not always have to be big and gutsy to make an impression. We look for vineyard sites that are able to produce wines with notable elegance and freshness, allied with a fine texture.

The grapes for our Peacock Wild Ferment Cabernet Sauvignon are sourced from the cooler slopes of the Helderberg ward on the coastal outreaches of Stellenbosch. Deep red soils provide moisture and nutrients, which give this Cabernet its supple, dark berry character. This cooler area also allows a longer ripening period, which imparts balanced flavours and elegant tannins to this red varietal.

in the vineyard : Cabernet Sauvignon has always been seen as a big, bold and very tannic wine...the king of the reds. It is traditionally marketed as a wine to keep for at least three years before even thinking of opening a bottle. But at Waterkloof we believe it does not necessarily have to be big and gutsy to make an impression. We look for vineyard sites that are able to produce wines with notable elegance and freshness, allied with a fine texture. The grapes for our Peacock Wild Ferment Cabernet Sauvignon are sourced from the cooler slopes of the Helderberg ward on the coastal outreaches of Stellenbosch. Deep red soils provide moisture and nutrients, which give this Cabernet its supple, dark berry character. This cooler area also allows a longer ripening period, which imparts balanced flavours and elegant tannins to this red varietal.

about the harvest: The Cape did not experience a very cold winter in 2015, with near perfect days lingering at 20°C. The evenings were cold but not excessively so. We also experienced the driest winter to date with half the normal rainfall. Budburst occurred at the beginning of September, which was definitely earlier than usual. It was a proper spring with lots of sunshine and warm temperatures. The ripening season showed moderate to warm temperatures. Our first grapes were picked a week earlier than last year (which was already early). A lot of the Stellenbosch/Helderberg producers were significantly down on yield. With the berries being remarkably small this year the flavours were fantastic.

in the cellar : We follow a 'less is more', minimal intervention winemaking philosophy



for all our wines. The grapes are tasted at regular intervals to determine the optimal ripeness level. Harvesting takes place by hand after which the grapes are destemmed. The juice is then fermented naturally with “wild yeasts”, which allows for the flavours in the vineyard to be expressed in the bottle. The skins and juice are mixed through by doing two pump overs per day. The Peacock Wild Ferment Cabernet Sauvignon was aged in our wooden fermenters for 12 months, after which it underwent a light filtration and a small dosage of sulphur was added before it was finally bottled. As with all our wines, no other additions such as tartaric acid or enzymes were allowed.