

Peacock Wild Ferment Sauvignon Blanc 2016

This Sauvignon Blanc has great complexity and exudes hints of citrus and mineral flavours on the nose. It has great texture and persistence. Fresh acidity provides a long length on the palate, without being overpowering.

Enjoy it on its own or with a variety of fresh seafood dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Waterkloof

winemaker : Nadia Barnard

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 1.2 g/l pH : 3.3 ta : 5.9 g/l

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

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

ageing :

Drink now!

in the vineyard :

The Cape did not experience a very cold winter in 2015, with near perfect days lingering at 20 degrees Celsius. The evenings were cold but not excessively so. We also experienced the driest winter to date with half the normal rainfall. We saw budburst occurring at the beginning of September, which was definitely a bit 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: Grapes are tasted at regular intervals to determine the optimal ripeness level. Harvesting takes place by hand after which, the grapes are whole-bunch pressed in our new horizontal basket press. Only the finest, free run juice is selected from the press from which it runs down via gravity into tank. Clarification happens naturally over a 24 hour period without the addition of any enzymes. The juice is then fermented with "wild yeasts", which allow for the flavours in the vineyard to be expressed in the wine. No additions of tartaric acid were necessary, due to the natural balance found in the grapes. Fermentation took 2 months to complete and the wine was left on the secondary lees for another two months before bottling.

