

## Peacock Wild Ferment Chenin Blanc 2016

A rich opulent nose with flavours of stone fruit and lime is enhanced with a subtle, perfumed lift. The complexity of flavours carries through onto the palate with a lovely freshness and a long, rich aromatic finish.

Enjoy this wine with a variety of dishes, including seafood or chicken risottos and Thai cuisine.

**variety :** Chenin Blanc |

**winery :** Waterkloof

**winemaker :** Nadia Barnard

**wine of origin :** Stellenbosch

**analysis:** alc : 13.5 % vol   rs : 3.6 g/l   pH : 3.55   ta : 4.3 g/l

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

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

### ageing :

Drink now!

### about the harvest:

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. 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. Grapes are tasted at regular intervals to determine optimal ripeness level. Harvesting takes place by hand after which, the grapes are whole bunch pressed in a modern basket press. Clarification happens naturally over a 24 hour period, without the addition of any enzymes. The juice is then fermented in stainless steel, concrete eggs and also in older 600L barrels, with "wild yeasts" from the grapes, which allow for the flavours in the vineyard to be expressed in the wine. No additions of tartaric acid are necessary, due to the natural balance found in the grapes. Fermentation took 6 months to complete and the wine was then left on the secondary lees for another month before bottling.

