Peacock Wild Ferment Syrah, WO Stellenbosch 2022

FBW0732022

2022 Vintage

False Bay Vineyards

— Stellenbosch, South Africa

IWC Bronze
2023

A classy, restrained style of cool, coastal Cape Syrah.

Production

The grapes for Peacock Wild Ferment Syrah are sourced from the coolest, most coastal area of Stellenbosch: The Schapenberg. In this cooler and more windswept area the variety produces modest yields and has a long ripening time, ensuring balanced flavours and elegant tannins . The Helderberg and Schapenberg are also known for the large expanses of indigenous flora (fynbos and proteas) and fauna such as caracal, bat eared foxes, leopards and of course, peacocks. In fact, four of South Africa's twenty WWF Biodiversity & Wine Initiative Champions (which includes Waterkloof amongest their number) are located on the Schapenberg and Helderberg alone. In addition to sourcing fruit from neighbouring vineyards, there is also a portion of wine from Waterkloof's regenerative vineyard used in the Peacock Wild Ferment range. Made by Waterkloof's talented young Cellarmaster Nadia Langenegger. Balanced, low yielding vines from Schapenberg syrah vineyards are hand harvested. Bunches are sorted and fermented spontaneously with wild yeast, whole-bunch in open top wooden fermenters. Ageing takes place in old French oak barrels before a light filtration and then bottling. No additons other than sulphur. Vegan friendly wine.

Tasting note

Bright red cherry, plum, white pepper and sweet spice on the nose. The palate has fresh black fruit characters with firm food-friendly tannins and a sappy finish. Ripe, savoury flavours are balanced by fresh acidity on the finish.

Food Match

Enjoy with venison or other game casserole.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Screwcap

Category:
Sustainable

Appellation:
WO Stellenbosch

Winemaker:
Nadia Langenegger

Grape Varieties:
Shiraz 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
6009650000570