Peacock Wild Ferment Merlot, WO Stellenbosch 2024

FBW0782024

False Bay Vineyards

— Stellenbosch, South Africa

Juicy, supple Merlot with nice purity of fruit from sites on the southern slopes overlooking False Bay.

Production

The grapes for Peacock Wild Ferment Merlot are sourced from the coolest, most coastal area of Stellenbosch, The Schapenberg. This is the home to many of South Africa's finest Merlots. In this cooler, more windswept area the variety produces lower yields and has a longer ripening time, ensuring balanced flavours and elegant tannins in the finished wine. 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 merlot vineyards are hand harvested. Grapes are de-stemmed, sorted and fermented spontaneously with wild yeast in open top wooden fermenters. Ageing takes place in old barrels before a light filtration and then bottling. No additons other than sulphur. Vegan friendly wine.

Tasting note

Ripe and approachable on the nose with aromas of cassis, red cherry and plum. On the palate the wine is fresh and supple with upfront red berry fruit offest by fine tannins.

Food Match

Perfect with beef stew, lamb cobbler and bobotie.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
WO Stellenbosch

Winemaker:
Nadia Langenegger

Grape Varieties:
Merlot 100%

Suitable for:
Vegan

Bottle Barcode:
6009650000525