



Peacock Wild Ferment Chenin Blanc, Stellenbosch

The grapes for Peacock Wild Ferment Chenin Blanc are sourced from The Helderberg Ward on the coastal outreaches of Stellenbosch. Old bushvine vineyards (20 - 50 years old), planted in Chenin friendly soils, have over time found their natural balance and it definitely shows in the wine. Made by Waterkloof's talented young Cellarmaster Nadia Barnard, the grapes are hand harvested, then whole-bunch pressed in a horizontal basket press for only the finest juice. Fermentation takes place spontaneously with wild yeast in a combination of old 600litre barrels and concrete eggs. The wine then spends a minimum of 6 months on lees before bottling. No additions other than sulphur. Vegan friendly wine.

The nose is intriguingly savoury with garrigue notes of the local fynbos and a distinct note of oregano. On the palate it is delightful to find notes of wild honey often true to naturally fermented Chenin Blanc.

A really versatile wine that will go with a variety of dishes. Try creamy chicken dishes, belly of pork, fresh pasta and carbonara.

Producer: Waterkloof

Winemaker: Nadia Barnard

Country of Origin: South Africa

Region of Origin: Stellenbosch

Grapes: 100 Chenin Blanc

ABV: 13.5%

Closure Type: screwcap

