

Peacock Wild Ferment Chardonnay



Producer: False Bay Vineyards
Winemaker: Nadia Barnard
Country of Origin: South Africa
Region of Origin: Stellenbosch
Grapes: Chardonnay 100%
ABV: 12.8%
Case Size: 6x75cl
Vintage: 2015
Closure Type: Screw Cap



The One-Liner

Strutting its stuff elegantly.

Tasting Note

A restrained mineral style, focusing on elegance with soft fruit, gooseberry and citrus notes. The palate has a soft, lingering mouth feel.

Producer Details

FALSE BAY VINEYARDS is named after the bay which frames Waterkloof's eagle's view from the top of the Schapenberg Hill outside Somerset West. As an extension of this estate's wine portfolio which fully adheres to the philosophy of uncompromised quality and exceptional value for money, the False Bay Vineyards ranges offer wines of character that capture Cape terroir and place at an affordable, everyday price. Grapes are sourced from the wealth of excellent vineyards in and around the Cape Winelands and this collection of easy-drinking yet quality driven wines are crafted by a passionate team led by winemaker Nadia Barnard, a traditionalist at heart and custodian of the Waterkloof Cellar.

"We all love fine wine, but not always the price"

False Bay Vineyards – a range of truly fine wines of real individual character with a sense of Cape terroir at an affordable, everyday price... proof that fine wine can be affordable.

The False Bay Vineyard range consists of:

False Bay
Peacock

The **Waterkloof** portfolio consists of:

Waterkloof
Circumstance
Circle of Life
Seriously Cool

In The Vineyard

The most famous white wine varietal of them all. There are numerous different winemaking techniques to which this varietal submits, ranging from dry whites to delicate sparkling wines and even a noble late harvest.

The grapes for the Peacock Wild Ferment Chardonnay are sourced from the foot of the Schapenberg slopes in the Helderberg region. They are situated a mere five kilometres from the ocean, therefore there is always a soft sea breeze blowing

Food Recommendations

This wine is perfect to drink on its own, but also tastes exceptional when paired with pan seared scallops or line fish.

through the block. Chardonnay grows well under these cooler conditions, ensuring a longer ripening period and a fresh acidity.

The soils are mainly sandstone origin and are around 25 years of age. They are well maintained to ensure a balanced vine with a naturally lower yield.

In The Winery

False Bay Vineyards follow a 'less is more', minimal intervention winemaking philosophy for all their wines as grapes are tasted at regular intervals to determine optimal ripeness level. Harvesting takes place by hand after which, the grapes are whole bunch pressed. Clarification happens naturally over a 24 hour period without the addition of any enzymes. The juice is then fermented in tanks and partially in older 600L barrels, with 'wild yeasts' from the grapes, which allow for the flavours in the vineyard to be expressed in the finished 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 in barrel for a further 2 months before bottling.

Notes

The Cape experienced an exceptionally cold and wet winter. This accumulation of cold units is very favourable to ensure an even budburst and an elegant ripening process. Prior to the winter stage, the main focus in the vineyards was to further enhance the health and quality of the soils by building life in the soils in the form of bacteria, fungi and earthworms. This was achieved by making use of bio-dynamic preparations, natural composting and cover cropping.

There was very high rainfall in mid-November and also in the beginning of January. Budburst was later this year as the winter seemed to carry on longer. When the first buds emerged, they only sprayed a fungi (*Trichoderma* specie) onto them for protection and to inhibit any other fungal growth. The results were fantastic and as natural as can be.