



Peacock Wild Ferment Chenin Blanc, WO Stellenbosch 2025

FBW074 FALSE BAY VINEYARDS STELLENBOSCH,
SOUTH AFRICA

12.5% | 6 x 75cl | Screwcap

Chenin Blanc 100%

Vegetarian, Vegan, Sustainable

*A fine example of South Africa's signature
grape variety from old bushvine vineyards
cooled by ocean breezes.*

Boutinot
WINES

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PRODUCTION

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 shows in the 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 amongst 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 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.

TASTING NOTE

Ripe and expressive on the nose with citrus and guava aromas and hints of wild thyme. The palate is fresh and lifted, the gently honeyed fruit perfectly balanced by taut acidity leading to a crisp, vibrant, savoury finish,

FOOD MATCH

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

NOTES