

## PF Blanc de Noir 2009

Vanilla and honeycomb create an intriguing balance between wild tea and honey.

Light salads, seared tuna, fresh salmon, sushi.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Peter Falke Wines

**winemaker** : Tertius Naude

**wine of origin** : Stellenbosch

**analysis** : **alc** : 13.0 % vol **rs** : 2.2 g/l **pH** : 3.53 **ta** : 4.5 g/l

**type** : Rose **style** : Dry **body** : Medium **taste** : Fruity

**pack** : Bottle **closure** : Cork

**ageing** : Enjoy now or drink within 2-3 years after bottling.

**in the vineyard** : Soil: decomposed granite

**about the harvest** : Date of Harvest: mid-February 2009

Type of Harvest: Hand selected in the vineyard specifically for the Blanc de Noir.

**in the cellar** : The grapes are treated the same as white wine grapes - whole bunch pressed and fermented in the tank at 12°C with no extra skin contact was allowed.



### Peter Falke Wines

Stellenbosch

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