

PF Sauvignon Blanc 2009

Experience the bouquet of green apples, guava and honey dew melon aromas with a taste of citrus zest and herbal undertones.

Seafood, salads, chicken, pork.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Peter Falke Wines

winemaker : Tertius Naude

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.34 ta : 7.3 g/l

type : White **style :** Dry

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: February 2009

Type of Harvest: Hand selected in the vineyard to ensure that only the top quality grapes are used.

in the cellar : Method: The grapes are whole bunch pressed to ensure cleaner and softer juice. The juice is then cold fermented at 12°C for 2-3 weeks, left on the lees for 7 months and stirred once a week to acquire a fuller mouth feel.



Peter Falke Wines

Stellenbosch

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