

## 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

021 881 3677

[www.peterfalkewines.com](http://www.peterfalkewines.com)



PETER FALKE WINES