

Peter Falke Signature Sauvignon Blanc 2009

A harmonious balance of passion and pineapple with hints of citrus and nectarine taste sensation.

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 g/l **pH** : 3.15 **ta** : 8.19 g/l

type : White **style** : Dry **body** : Full **taste** : Fruity **wooded**

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: The grapes are already selected in the vineyards to ensure that top quality grapes are used.

in the cellar : The grapes are whole bunch pressed to ensure cleaner and softer juice. The juice is then fermented in second fill French oak barrels, left on the lees for seven months and stirred once a week to acquire a fuller-mouth feel.



Peter Falke Wines

Stellenbosch

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