

## Peter Falke Signature Syrah 2006

Ripe cassis, red fruit and white Pepper infused with Cinnamon and hints of prune flavors on a well structured palate finishing with elegant velvety tannins.

Meat dishes with a touch of pepper, dark chocolate and desserts.

**variety :** Shiraz | 100% Shiraz

**winery :** Peter Falke Wines

**winemaker :** Tertius Naude

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol rs : 2.9 g/l pH : 3.39 ta : 6.5 g/l

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

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

**ageing :** Enjoy now or age for another 2-3 years. Ageing potential is 12 - 15 years.

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

**about the harvest:** Date of Harvest: February / March 2006

Type of Harvest: Only grapes of exceptional quality are selected and sorted in vineyard leaving all rotten and sun-burnt berries on the vines.

**in the cellar :** At the cellar the grapes go through another selection process before destemming. No crushing of the berries takes place and fermentation starts naturally after 3-4 days of cold-soaking at 15°C. The grapes are left on the skins for 25-35 days to create velvety smooth tannins. The wine is lightly pressed and then matured in new French oak barrels for 18 months.



### Peter Falke Wines

Stellenbosch

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