

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.



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Stellenbosch

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