

PF Cabernet Sauvignon 2007

Raspberry, infused with blackcurrant and hints of aniseed, complement the smooth structure and palate.

Meat, pasta or Mediterranean dishes.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Peter Falke Wines

winemaker : Tertius Naude

wine of origin : Stellenbosch

analysis : **alc** : 13.5 % vol **rs** : 2.1 g/l **pH** : 3.79 **ta** : 5.5 g/l

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

pack : Bottle **closure** : Cork

ageing : Enjoy now or drink within 3 - 5 years after bottling.

in the vineyard : Soil: decomposed granite

about the harvest: Date of Harvest: February 2007

Type of Harvest: All the grapes are already selected and sorted in the vineyards, leaving all the 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 first fill, second fill and third fill French oak barrels for 15 months.



Peter Falke Wines

Stellenbosch

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