

Peter Falke Signature The Blend 2006

This blend of Cabernet Sauvignon, Cabernet Franc and Merlot reveals flavours of raspberry and cassis upfront with hints of spice and subtle oak on the nose followed by dark red fruit and cacao flavours on the palate.

All Meat dishes.

variety : Cabernet Sauvignon | 40% Cabernet Sauvignon, 40% Cabernet Franc, 15% Merlot, 5% Petit Verdot

winery : Peter Falke Wines

winemaker : Tertius Naude

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.7 g/l pH : 3.67 ta : 5.2 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 15 - 20 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 de-stemming. 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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