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Peter Falke Signature Syrah 2009

Cinnamon, red cherry and pepper aromas on the nose. The palate is full bodied and lingers with spicy flavours.

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

variety : Shiraz | 100% Shiraz
winery : Peter Falke Wines
winemaker : The Winemaking Team
wine of origin : Stellenbosch
analysis : **alc :** 15.25 % vol **rs :** 2.4 g/l **pH :** 3.64 **ta :** 6.0 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

John Platter's Wine Guide rating: 3½ stars



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

in the vineyard : Weather conditions – Helderberg, Stellenbosch
Post 2008 harvest June to September was wet and cold. December was warm and dry, January being cooler. Although the budding was even, due to cold wet spring conditions, the shoot growth was slightly uneven. However, flowering was good. From mid- January to March was hot to very hot which resulted in exceptionally healthy grapes.

about the harvest: 45 Hl/Ha with a yield of 6 tonnes per hectare

Harvested by hand in March 2009.

in the cellar : The Signature Syrah is a finely crafted example of the cultivar from this boutique winery in Stellenbosch.

A sorting process in the vineyards ensured that only grapes of exceptional quality were selected, leaving all rotten and sun-burnt berries on the vines. Once de-stemmed, the berries underwent a second sorting which further removed excess stems, raisin berries and leaves. No crushing of the berries took place and fermentation started naturally after 3 - 4 days of cold soaking at 15° C. The grapes were left on the skins for 25 – 35 days which created a velvety smooth tannin structure. Finally the wine was lightly pressed and matured for 18 months in new French oak barrels.

The wine was bottled September 2012.

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PETER FALKE WINES