

## PF Pinot Noir 2011

The PF Pinot Noir 2011 is the maiden vintage to be released from this boutique winery in Stellenbosch.

Elegantly light ruby colour with pink edges, cherries with spicy and earthy flavours. The palate is well rounded, soft structured and fruity.

**variety :** Pinot Noir | 100% Pinot Noir

**winery :** Peter Falke Wines

**winemaker :** The Winemaking Team

**wine of origin :** Stellenbosch

**analysis :** alc : 13.97 % vol   rs : 1.8 g/l   pH : 3.8   ta : 6.1 g/l

**type :** Red   **wooded**

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

Silver Medal Winner at the 2012 Michelangelo International Wine Awards John Platter's Wine Guide rating: 3½ starts

**in the vineyard :** Very cool condition during May and early June ensured good bud burst. June rainfall was higher than long-term average, but lower from July to September. Rainfall in October to November was above average, which resulted in lower temperatures during this development phase, thus slower shoot growth. December was very hot with the most wind in 42 years.

**about the harvest:** January to March was exceptionally hot. The grapes were picked early in the morning in order to preserve maximum flavour.

**in the cellar :** Maturation: French oak barrels – 12 months

A certain amount of sorting and selection took place in the vineyards leaving 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, before proceeding to whole-berry fermentation in a wooden vat. A soft tannin structure was achieved through regular pump-overs and punch-downs. The total maturation of the skins were 15 days and once malo-lactic fermentation was completed the wine further matured in 225 L French oak barrels for 12 consecutive months.



### Peter Falke Wines

Stellenbosch

021 881 3677

[www.peterfalkewines.com](http://www.peterfalkewines.com)



PETER FALKE WINES