

## PF Ruby Blend 2011

Deep notes of spice, aniseed, plums and mulberries set a classy tone. The luscious tanning structure adds substance to the core of sweet berry fruit. A well rounded wine, with a lingering finish.

**variety :** Cabernet Sauvignon | 67% Cabernet Sauvignon, 33% Shiraz

**winery :** Peter Falke Wines

**winemaker :** The Winemaking Team

**wine of origin :** Stellenbosch

**analysis :** alc : 15.12 % vol    rs : 1.64 g/l    pH : 3.63    ta : 5.94 g/l

**type :** Red    **style :** Dry    **wooded**

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

Silver Medal Winner at the 2013 Veritas Awards  
Bronze Medal Winner at the 2013 Old Mutual Trophy Wine Show  
Silver Medal Winner at the 2013 Michelangelo Awards

**in the vineyard :** The PF Ruby Blend 2011 is the maiden vintage to be released from this boutique winery in Stellenbosch.

Very cool conditions 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. January to March was exceptionally hot.

**about the harvest:** The grapes were picked early in the morning in order to preserve maximum flavour.

**in the cellar :** 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 remontage of the wine. (French term for the process of pulling out wine from underneath the cap of grape skins and then pumping it back over the cap in order to stimulate maceration.) The total maturation of the skins were 15 days and once malo-lactic fermentation was completed the wine further matured in 225 litre French oak barrels for 18 consecutive months.

### Packaging Information

Bottle barcode: 6009829170127

Case barcode: 6009829170134

Unit size: 750 ml

Bottles per case: 6

Release date: March 2013

Total produced: 6,700 bottles



# Peter Falke Wines

Stellenbosch

021 881 3677

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



PETER FALKE WINES