

## PF Cabernet Sauvignon 2009

Raspberry infused with blackcurrant and hints of aniseed complemented the rich lively structure and palate.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Peter Falke Wines

**winemaker :** The Winemaking Team

**wine of origin :** Stellenbosch

**analysis :** alc : 14.17 % vol    rs : 3.1 g/l    pH : 3.59    ta : 5.5 g/l

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

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

**about the 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 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 new French oak barrels for 18 months.

### Packaging Information

Bottle barcode: 6009829170141

Case barcode: 6009829170158

Unit size: 750 ml

Bottles per case: 6

Total Produced:: 11,860 bottles



## Peter Falke Wines

Stellenbosch

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