

PF Pinot Noir 2012

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 : 14.46 % vol rs : 3.2 g/l pH : 3.65 ta : 5.8 g/l

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

pack : Bottle **closure :** Cork

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: A certain amount of sorting and selection took place in the vineyards leaving rotten and sun-burnt berries on the vines.

in the cellar : 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.

Packaging Information

Bottle barcode: 6009829170202

Case barcode: 6009829170219

Unit size: 750 ml

Bottles per case: 6

Total Produced: 3,800 bottles

Release date: 30 June 2013



Peter Falke Wines

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