

## PF Blanc de Noir 2013

Hues of light onion skin colour. Vibrant flavours of strawberries, candy floss and cream. The palate is refreshing, well-rounded and ends with lovely cherries on the aftertaste.

**variety :** Merlot | 59% Merlot, 41% Pinotage

**winery :** Peter Falke Wines

**winemaker :** The Winemaking Team

**wine of origin :** Stellenbosch

**analysis :** alc : 12.95 % vol    rs : 4.3 g/l    pH : 3.36    ta : 6.5 g/l

**type :** Rose    **style :** Dry    **body :** Medium    **taste :** Fruity

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

**in the vineyard :** PF Blanc de Noir 2012 is a blend of Merlot and Pinotage from this boutique winery in Stellenbosch.

**about the harvest:** The individual grape varieties were hand harvested separately. Early morning picking, using 20kg 'light boxes', ensured freshness and no unnecessary damage to the skins.

**in the cellar :** Both Merlot and Pinotage grape cultivars were used to blend the Blanc de Noirs. Once these grapes reached the cellar, it was de-stemmed and lightly pressed. Pressure in the press was kept to a minimum and prevented excessive colour extraction. To avoid prolonged skin contact, the juice was instantly drained which created the light onion skin shade. After two days of settling, the clean juice was extracted leaving the sediment behind. The juice was fermented at 14 degrees Celsius in stainless steel tanks. Finally the Merlot and Pinotage wines were blended and protein- and cold stabilized before bottling.

The wine was bottled May 2013.



### Peter Falke Wines

Stellenbosch

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