

## PF Sauvignon Blanc 2013

A Sauvignon Blanc with a typical lemon grass character. Vibrant and fresh the wine displays nuances of pineapple and passion fruit with hints of guava. Tropical fruits on the palate, full bodied with a satisfying lingering mouth feel.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Peter Falke Wines

**winemaker** : The Winemaking Team

**wine of origin** : Stellenbosch

**analysis** : **alc** : 13.87 % vol **rs** : 2.5 g/l **pH** : 3.33 **ta** : 6.2 g/l

**type** : White **style** : Dry **body** : Full **taste** : Fruity

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

Bronze Medal Winner at the 2013 Veritas Awards

**ageing** : Enjoy now or drink within 2-3 years after bottling

**in the vineyard** : The grapes were selected from 3 different cooler climate locations known to produce high quality grapes. Even though it was the driest winter season in 44 years, we had a very cool and rainy November and less than normal windy December, which caused the shoots to grow slower. This resulted in less water usage by the plants and easier canopy management.

**about the harvest**: January to mid-February was very hot which forced us to be even more selective in picking of the grapes. The grapes were only picked during the early morning hours while the grapes were still cool. The smaller berries ensured exceptional quality wines for the 2012 harvest.

**in the cellar** : Only grapes of exceptional quality made it to the cellar, leaving all rotten and sun-burnt berries on the vines. Another manual selection process ensured that only the best grapes passed through the de-stemmer and crushing press. In the press, the pulp was left for 6 hours skin contact which optimized flavour extraction. Once settled, the clean juice was fermented in stainless steel tanks with 'Vin 7' yeast. Following fermentation and while the wine still appeared cloudy, the wine was extracted from the gross lees. A further 2 - 3 months contact on the fine lees enhanced the complexity of the finished product. In advance of bottling, the wine was protein and cold stabilized.

The wine was bottled May 2013.

**Packaging Information:**

Bottle barcode: 6009829170165

Case barcode: 6009829170172

Unit size: 750 ml

Bottles per case: 6

Total Produced: 8,000 bottles

Release date: 30 June 2013



# Peter Falke Wines

Stellenbosch

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