

Peter Falke Signature Exclusive Blend 2012

Dark garnet hue, full & rich aromas of black berries and red fruits on the nose. Rounded tannins with a lingering finish on the palate.

The wine pair well with leaner red meats, stew and mildly spicy ethnic foods such as slow cooked mildly spiced beef brisket, grilled rack of lamb, Indian curry or mildly spiced Mexican stew.

variety : Cabernet Sauvignon | 72% Cabernet Sauvignon, 13% Merlot, 7% Petit Verdot, 4% Malbec, 4% Cabernet Franc

winery : Peter Falke Wines

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 14.42 % vol rs : 2.5 g/l pH : 3.64 ta : 6.0 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

The Exclusive Blend is the flagship of Peter Falke Wines Boutique winery. The blend is comprised of Cabernet Sauvignon, Merlot, Petit Verdot, Malbec & Cabernet Franc.

in the cellar :

A sorting process in the vineyards ensured that only grapes of exceptional quality were selected, leaving sun-burnt berries on the vines. Once de-stemmed, the berries underwent a second sorting which further removed excess stems, raisin berries and leaves.

No crushing of the berries took place and fermentation started naturally after 3-4 days of cold soaking at 15 degrees Celsius. The grapes were left on the skins between 25 – 35 days and resulted in a velvety smooth tannin structure. Finally the wine was lightly pressed and matured for 18 months in new French oak barrels. The wine was bottled November 2013.



Peter Falke Wines

Stellenbosch

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