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Peter Falke Signature Syrah 2012

Notes of pomegranate, refined red fruits and white pepper on the nose. The palate is full bodied and lingers with spicy flavours.

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

variety : Shiraz | 100% Shiraz
winery : Peter Falke Wines
winemaker : The Winemaking Team
wine of origin : Stellenbosch
analysis : **alc :** 14.33 % vol **rs :** 2.9 g/l **pH :** 3.76 **ta :** 5.1 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

PAR® Wine Awards: Scored 97 / 100 and was granted best wine out of 90 presented and blind tasted - Gold Medal
John Platter's Wine Guide rating: 3½ stars



The Signature Range has style and finesse, created for the connoisseur who appreciates wines with personality.

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 for 35 - 40 days. This extended maturation combined with regular punch-downs & pump-overs ensured a velvety smooth tannin structure. Finally the wine was lightly pressed and matured for 18 months in 1st, 2nd & 3rd fill French oak barrels.

The wine was bottled end November 2013.

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