

## PF Blanc de Noir 2014

Lovely aromas of cotton candy, hints of caramel and red fruits. On the palate strawberry and rhubarb. The wine is well rounded with a creamy fullness.

Enjoyed on its own or paired with sushi, curry or desserts such as berry Pavlova. Serve at 6° - 8° C

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Peter Falke Wines

**winemaker** : The Winemaking Team

**wine of origin** : Stellenbosch

**analysis** : alc : 12.44 % vol   rs : 4.8 g/l   pH : 3.37   ta : 5.7 g/l

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

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

**in the cellar** : Only Cabernet Sauvignon grapes were used to make 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° C in stainless steel tanks. Finally the Cabernet Sauvignon was protein- and cold stabilized before bottling.

The wine was bottled July 2014.



### Peter Falke Wines

Stellenbosch

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