

## PF Pinot Noir 2013

Aromas of peppery spices and earthy notes with subtle cherry & raspberry flavours. An elegant wine with soft tannins.

Grilled salmon or tuna. Lighter, mildly prepared beef or pork. Serve at 14° - 15° C

**variety :** Pinot Noir | 100% Pinot Noir

**winery :** Peter Falke Wines

**winemaker :** The Winemaking Team

**wine of origin :** Stellenbosch

**analysis :** alc : 13.69 % vol   rs : 2.9 g/l   pH : 3.58   ta : 5.3 g/l

**type :** Red   **style :** Dry   **wooded**

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

**in the cellar :** A certain amount of sorting and selection took place in the vineyards 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, before proceeding to whole-berry fermentation in a wooden vat. A soft tannin structure was achieved through regular pump-overs and punch-downs. The total maturation of the skins were 15 days and once malo-lactic fermentation was completed the wine further matured in 225 L French oak barrels for 14 consecutive months. This wine was bottled July 2014.



### Peter Falke Wines

Stellenbosch

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