

## PF Sauvignon Blanc 2014

The wine dazzles with intense aromas of William pear and citrus fruits. The palate bursts with passion fruit and citrus flavours with hints of fresh cut lemon grass and nettle. Refreshing with a great crisp finish.

Crayfish with a cucumber dill salad or with fresh bread and goat's milk cheese. Serve at 6° - 8° C

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

**winery :** Peter Falke Wines

**winemaker :** The Winemaking Team

**wine of origin :** Stellenbosch

**analysis :** alc : 13.30 % vol   rs : 4.61 g/l   pH : 3.29   ta : 6.61 g/l

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

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

**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 optimised 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 July 2014.



### Peter Falke Wines

Stellenbosch

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