

PF Ruby Blend 2012

Deep notes of spice and red berry fruits with subtle flavours of plum, rhubarb and cloves. A well-rounded wine with soft tannins and a velvety finish.

Rack of lamb or pot roasts. Serving temperature 16 - 18°C.

variety : Cabernet Sauvignon | 59% Cabernet Sauvignon, 41% Shiraz

winery : Peter Falke Wines

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 14.38 % vol rs : 2.5 g/l pH : 3.61 ta : 6.0 g/l

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

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

2014 Michelangelo International Wine & Spirit Awards : Gold Medal

about the harvest: The grapes were picked early in the morning in order to preserve maximum flavour.

in the cellar : A certain amount of sorting and selection took place in the vineyards leaving rotten and 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 remontage of the wine. (French term for the process of pulling out wine from underneath the cap of grape skins and then pumping it back over the cap in order to stimulate maceration.) The total maturation of the skins were 15 days and once malo-lactic fermentation was completed the wine further matured in 225 litre French oak barrels for 18 consecutive months.

Packaging Information

Bottle barcode: 6009829170127

Case barcode: 6009829170134

Unit size: 750 ml

Bottles per case: 6

Total produced: 6,840 bottles - 1,140 cases



Peter Falke Wines

Stellenbosch

021 881 3677

www.peterfalkewines.com



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