

PF Cabernet Sauvignon 2013

Raspberry infused with mulberry and hints of floral spices on the nose. Very fruity flavours, well-structured with soft luscious tannins and lingering finish.

Beef fillet steak with a hearty peppercorn or dark mushroom sauce. Serving temperature: 17°C

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Peter Falke Wines

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 14.14 % vol rs : 2.7 g/l pH : 3.51 ta : 6.1 g/l

type : Red **style :** Dry **taste :** Fruity **wooded**

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

about the harvest: Only grapes of exceptional quality are selected and sorted in vineyard leaving all rotten and sun-burnt berries on the vines.

in the cellar : At the cellar the grapes go through another selection process before destemming. No crushing of the berries takes place and fermentation starts naturally after 3-4 days of cold-soaking at 15°C. The grapes are left on the skins for 25-35 days to create velvety smooth tannins. The wine is lightly pressed and then matured in new French oak barrels for 18 months.

Packaging Information

Bottle barcode: 6009829170387

Case barcode: 6009829170394

Unit size: 750 ml

Bottles per case: 6

Total Produced: 3,600 cases - 21,600 bottles



Peter Falke Wines

Stellenbosch

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