

PF Blanc de Noir 2015

Hues of light onion skin colour. Intense flavours of red fruits and honeycomb. The palate is well-rounded with a creamy fullness and ends with lovely strawberries on the aftertaste.

Enjoyed on its own or paired with sushi, curry or desserts such as berry Pavlova. A refreshing summer wine. 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** : 12.96 % vol **rs** : 6.0 g/l **pH** : 3.39 **ta** : 5.6 g/l

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

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

in the cellar :

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 degrees Celsius in stainless steel tanks. Finally the Cabernet Sauvignon was protein- and cold stabilized before bottling.

The wine was bottled May 2015.

Release date: 1 July 2015

Total Produced: 1070 cases – 6,420 bottles



Peter Falke Wines

Stellenbosch

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PETER FALKE WINES