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Peter Falke Signature Syrah 2013

The bouquet reveals intense notes of blackcurrant berries, cherry, white pepper with hints of vanilla. The palate is full-bodied with a delicate spiciness and silky tannins.

The wine pair well with leaner red meats, stew and mildly spicy ethnic foods such as slow cooked midlly spiced beef brisket, grilled rack of lamb, Indian curry or mildly spiced Mexican stew. Serving Temperature: 16 - 18°C

variety : Shiraz | 100% Shiraz
winery : Peter Falke Wines
winemaker : The Winemaking Team
wine of origin : Stellenbosch
analysis : **alc :** 14.63 % vol **rs :** 2.3 g/l **pH :** 3.82 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2015 Michelangelo International Wine & Spirit Awards - Gold Medal
2015 PAR® Wine Award South Africa - 88/100



The Signature Range has style and finesse, created for the connoisseur who appreciates wines with personality.

about the harvest:
Only berries of premium quality were hand-picked in the vineyard, leaving all sunburnt berries on the vine.

in the cellar :
Once de-stemmed, the berries underwent a second hand sorting selection process. No crushing of the berries took place and was inoculated with yeast to start the alcoholic fermentation process. Once completed, cold soaking took place for one day at 15°C. The grapes were left on the skins for 21 days. Punch-downs and pump-overs occurred regularly ensuring a velvety smooth tannin structure. Finally the wine was lightly pressed and matured for 18 months in French oak barrels. Twenty percent went into 1st fill French oak and the rest into 2nd and 3rd fill.

The wine was bottled in November 2014.

Total Produced: 5,000 bottles

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PETER FALKE WINES