

Peter Falke Signature Exclusive Blend 2013

Dark garnet hue, full and rich aromas of Cabernet Sauvignon dominance on the nose. Cassis and sweet red fruits, a well-balanced wine with superb lingering tannins on the palate.

This bold wine pairs well with flavourful roasted or grilled lamb or beef and a creamy sauce. Serving Temperature: 16 - 18°C

variety : Cabernet Sauvignon | 85% Cabernet Sauvignon, 10% Cabernet Franc, 5% Merlot

winery : Peter Falke Wines

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 14.67 % vol rs : 2.6 g/l pH : 3.73 ta : 5.9 g/l

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

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

2015 PAR® Wine Awards South Africa - Top Gold Medal Winner with a score of 96/100 - www.weinpreis-suedafrika.de

The Exclusive Blend is the flagship of Peter Falke Wines Boutique winery. The blend is comprised of Cabernet Sauvignon, Cabernet Franc, Merlot.

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 November 2014.

Maturation: French oak barrels – 18 months



Peter Falke Wines

Stellenbosch

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