

PF Pinot Noir 2014

Aromas of red fruit cherry spice and wet leaves on the nose with intense raspberry and strawberry flavours on the palate. An elegant wine with soft lingering tannins.

Grilled salmon or tuna. Lighter, mildly prepared beef or pork. Serve at 14° - 15° C

variety : Pinot Noir | 100% Pinot Noir

winery : Peter Falke Wines

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 14.43 % vol rs : 2.6 g/l pH : 3.62 ta : 5.6 g/l

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

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

in the cellar : A certain amount of sorting and selection took place in the vineyards leaving 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 pump-overs and punch-downs. 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 14 consecutive months. This wine was bottled May 2015.

Maturation: French oak barrels – 14 months

Total Produced: 1,300 cases – 7,800 bottles

Release date: November 2015



Peter Falke Wines

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