

## PF Blanc de Noir 2016

Hues of light onion skin colour. Lovely aromas of nectarines, intense flavours of red fruits, honeycomb and Rooibos. The palate is well-rounded with a creamy fullness.

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 : 13.34 % vol    rs : 3.7 g/l    pH : 3.29    ta : 5.7 g/l

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

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

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### 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 2016.

Release date: 22 June 2016

Total Produced: 1946 cases – 11,684 bottles



## Peter Falke Wines

Stellenbosch

021 881 3677

[www.peterfalkewines.com](http://www.peterfalkewines.com)



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