

PF Sauvignon Blanc 2016

The wine dazzles with intense aromas of tropical and citrus fruits. The palate bursts with passion fruit complemented by hints of fresh cut lemon grass. An elegant wine with a lingering finish.

Crayfish with a cucumber dill salad or with fresh bread and goat's milk cheese. Serve at 6° - 8° C

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Peter Falke Wines

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.7 g/l pH : 3.26 ta : 6.2 g/l

type : White style : Dry body : Full taste : Fruity

pack : Bottle size : 750ml closure : Cork

in the cellar :

Only grapes of exceptional quality made it to the cellar, leaving all rotten and sun-burnt berries on the vines. Another manual selection process ensured that only the best grapes passed through the de-stemmer and crushing press. In the press, the pulp was left for 6 hours skin contact which optimised flavour extraction. Once settled, the clean juice was fermented in stainless steel tanks with 'Vin 7' yeast. Following fermentation and while the wine still appeared cloudy, the wine was extracted from the gross lees. A further 2 - 3 months contact on the fine lees enhanced the complexity of the finished product. In advance of bottling, the wine was protein- and cold stabilized.

Total produced: 1,450 cases - 8,700 bottles

The wine was bottled August 2015.



Peter Falke Wines

Stellenbosch

+27.218813677

www.peterfalkewines.com



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