

## PF Cabernet Sauvignon 2014

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Deep Crimson colour. A beautiful wine with hints of mint and blackcurrent. Full bodied palate of rhubarb and cassis with a lovely lingering finish of fresh violets and jasmine.

Beef fillet steak with a hearty peppercorn or dark mushroom sauce. Serving temperature: 17°C

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**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Peter Falke Wines

**winemaker :** The Winemaking Team

**wine of origin :** Stellenbosch

**analysis :** alc : 14.59 % vol    rs : 3.7 g/l    pH : 3.62    ta : 5.9 g/l

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

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

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### in the vineyard :

Only grapes of exceptional quality are selected and sorted in the vineyard leaving sun-burnt berries on the vines.

### about the harvest:

Only grapes of exceptional quality are selected and sorted in vineyard leaving all rotten and sun-burnt berries on the vines.

### in the cellar :

At the cellar the grapes go through another selection process before de-stemming. No crushing of the berries takes place and fermentation starts naturally after 3-4 days of cold-soaking at 15°C. The grapes are left on the skins for 25-35 days to create velvety smooth tannins. The wine is lightly pressed and then matured in new French oak barrels for 18 months.

### Packaging Information

Bottle barcode: 6009829170387

Case barcode: 6009829170384

Unit size: 750 ml

Bottles per case: 6

Total Produced: 6800 bottles



## Peter Falke Wines

Stellenbosch

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