

Peter Falke Signature Exclusive Blend 2014

Dark garnet hues, intense aromas of prunes, cassis and wild berries. Subtle French Oak nuances create rich and opulent flavour alongside smooth and silky tannis with a superb lingering finish.

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 | Cabernet Sauvignon & 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

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

Maturation: French oak barrels – 18 months



Peter Falke Wines

Stellenbosch

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