

Peter Falke Pinot Noir 2016

Beautiful ruby colour with delicate aromas of pomegranate and rhubarb with hint of spices.

On the palate, strawberries with a round lingering finish of cherry. An elegant wines, well balanced with subtle oak wood and red fruits.

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 : 14.80 % vol rs : 3.1 g/l pH : 3.66 ta : 5.8 g/l

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

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

in the vineyard :

A certain amount of sorting and selection took place in the vineyards leaving sun-burnt berries on the vines.

in the cellar :

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



Peter Falke Wines

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