

PF Chardonnay 2017

Aromas of fresh stone fruits with emphasis on plums and hints of Citrus. On the palate, the fruits dominate this lightly oaked wine with a beautiful lingering aftertaste.

Enjoy on its own or with fish, poultry and summer salads. Serving Temperature: 8 - 9°C

variety : Chardonnay | 100% Chardonnay

winery : Peter Falke Wines

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 14.36 % vol rs : 11.3 g/l pH : 3.53 ta : 5.6 g/l

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

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

about the harvest:

The grapes were harvested early morning at around 22° Balling.

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. The wine was inoculated with 'D47' yeast and fermented in 225L third-fill (100%) French oak barrels for 12 months.

The barrels were rolled or stirred (battonage) regularly to suspend the lees in order to gain complexity and better oak flavour integration which add to the silky mid-palate. In advance of bottling, the wine was protein- and cold stabilized.



Peter Falke Wines

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