

PF Blanc de Noir 2018

Hues of light onion skin colour. Intense flavours of red fruits and honeycomb. The palate is well-rounded with a creamy fullness and ends with lovely strawberries on the aftertaste..

Enjoyed on its own or with a melon, Prosciutto & Mozzarella Salad, Crab Cake with Pineapple Salsa, Lobster Tails with garlic lemon butter, spice brown rice seared tuna roll bowl or grilled chicken breasts with chive herb butter.

Serve at 6° - 8° C

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Peter Falke Wines

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : **alc** : 13.31 % vol **rs** : 4.3 g/l **pH** : 3.33 **ta** : 5.4 g/l

type : Rose **style** : Dry **body** : Full **taste** : Fruity

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

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in the cellar : Once these grapes reached the cellar, it was de-stemmed and lightly pressed. Pressure in the press was kept to a minimum and prevented excessive colour extraction. To avoid prolonged skin contact, the juice was instantly drained which created the light onion skin shade. After two days of settling, the clean juice was extracted leaving the sediment behind. The juice was fermented at 14 degrees Celsius in stainless steel tanks. Finally the Cabernet Sauvignon was protein- and cold stabilized before bottling.

Release date: 21 June 2017



Peter Falke Wines

Stellenbosch

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PETER FALKE WINES