

Peter Falke Signature Syrah 2016

The bouquet reveals intense notes of cranberries, cherry, white pepper and hints of vanilla. The palate is full bodied with a delicate spiciness and silky tannins.

Stews and mild spicy ethnic foods such as slow cooked lightly spiced beef brisket, grilled rack of lamb, Indian curry or mild spiced Mexican stew.

variety : Shiraz | 100% Shiraz

winery : Peter Falke Wines

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 14.78 % vol rs : 2.9 g/l pH : 3.57 ta : 5.4 g/l

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

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

2015 Michelangelo International Wine & Spirit Awards - Gold Medal

2015 PAR® Wine Award South Africa - 88/100

2019 Michelangelo International Wine & Spirit Awards - Gold

The Signature Range has style and finesse, created for the connoisseur who appreciates wines with personality.

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.

Total Produced: 5,000 bottles



Peter Falke Wines

Stellenbosch

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