

## PF Ruby Blend 2016

Deep magenta colour, intense aromas of red fruits and raw cocoa with hints of cinnamon and cloves. Elegant and luscious smooth tannins with French Oak creating a full bodied wine with a voluptuous finish.

Rack of lamb or pot roasts. Serving temperature 16 - 17°C.

**variety :** Cabernet Sauvignon | 52% Cabernet Sauvignon, 48% Syrah

**winery :** Peter Falke Wines

**winemaker :** The Winemaking Team

**wine of origin :** Stellenbosch

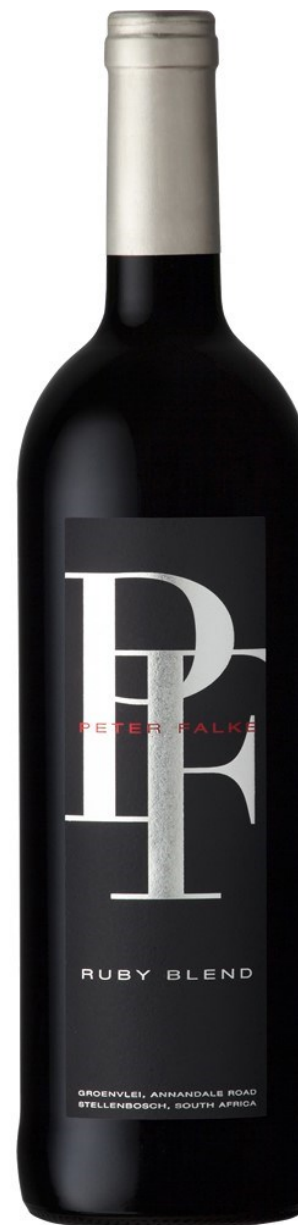
**analysis :** alc : 14.42 % vol   rs : 3.3 g/l   pH : 3.62   ta : 5.8 g/l

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

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

**about the harvest:** The grapes were picked early in the morning in order to preserve maximum flavour.

**in the cellar :** A certain amount of sorting and selection took place in the vineyards leaving rotten and sun-burnt berries on the vines. 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 remontage of the wine. (French term for the process of pulling out wine from underneath the cap of grape skins and then pumping it back over the cap in order to stimulate maceration.) 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 18 consecutive months.



### Peter Falke Wines

Stellenbosch

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