

Peter Falke Pinot Noir 2018

Beautiful ruby colour with delicate aromas of pomegranate and rhubarb with hints of spices. On the palate strawberries with a round lingering finish of cherry. An elegant wine, well balanced with subtle French Oak and red fruits.

Grilled salmon or tuna. Lighter, mildly prepared beef or pork.
Serve at 6 - 8° C

variety : Pinot Noir | 100% Pinot Noir

winery : Peter Falke Wines

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 13.27 % vol rs : 3.0 g/l pH : 3.44 ta : 5.9 g/l

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

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

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.



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