

Peter Falke Sauvignon Blanc 2021

Crisp and fresh with exquisite aromas of tropical fruit, guava and gooseberry. Delicate hints of guava skin, passion fruit and green apple on the palate with intense grapefruit flavours and a great minerality and flintiness on the finish.

Crayfish with a cucumber dill salad or with fresh bread and goat's milk cheese. Serve at 6° - 8° C

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Peter Falke Wines

winemaker : The Winemaking Team

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.8 g/l pH : 3.22 ta : 6.8 g/l

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

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

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. In the press, the pulp was left for 6 hours skin contact which optimised flavour extraction. Once settled, the clean juice was fermented in stainless steel tanks with 'Vin 7' yeast. Following fermentation and while the wine still appeared cloudy, the wine was extracted from the gross lees. A further 2 - 3 months contact on the fine lees enhanced the complexity of the finished product. In advance of bottling, the wine was protein- and cold stabilized.



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Stellenbosch

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