

## Peter Falke Chardonnay 2020

Beautiful refined in its aromas of fresh green apples, subtle citrus and delicate baked quince. On the palate layers of warm butterscotch, gentle vanilla and roasted almonds unfold, whilst the natural freshness follows through to a clean finish.

Enjoy on its own or with fish, poultry and summer salads. Serving Temperature: 6 - 9°C

**variety :** Chardonnay | 100% Chardonnay

**winery :** Peter Falke Wines

**winemaker :** The Winemaking Team

**wine of origin :** Western Cape

**analysis:** alc: 14 % vol rs: 2.5 g/l pH: 3.49 ta: 6.0 g/l

**type :** White **style :** Dry **taste :** Fruity **wooded**

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

### about the harvest:

The grapes were harvested early morning at around 22° Balling.

### 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. The wine was inoculated with 'D47' yeast and fermented in 225L third-fill (100%) French oak barrels for 8 months.

The barrels were rolled or stirred (battonage) regularly to suspend the lees in order to gain complexity and better oak flavour integration which add to the silky mid-palate. In advance of bottling, the wine was protein- and cold stabilized.



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