

Peter Falke Signature Alani Syrah 2018

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.

This wine pairs well with leaner red meats, stew and mildly spicy ethnic foods such as slow cooked lightly spiced beef, 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 : 14.25 % vol rs : 3.6 g/l pH : 3.52 ta : 5.9 g/l

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

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

2021 Michelangelo International Wine & Spirits 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.



Peter Falke Wines

Stellenbosch

021 881 3677

www.peterfalkewines.com



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