

## Peter Falke Chardonnay 2021

Beautifully refined in its aromas with subtle citrus notes of white peach, soft sundried apricot, 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 creamy finish.

Enjoy on its own or with fish, poultry and summer salads.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Peter Falke Wines

**winemaker :** The Winemaking Team

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol rs : 2.8 g/l pH : 3.4 ta : 5.9 g/l

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

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

2022 Veritas Awards - Double Gold

### 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.



## Peter Falke Wines

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