

## Peter Falke Signature Kailani Cabernet Sauvignon 2019

Rich dark purple hues with exquisite aromas of raspberry, cassis, and cedarwood of cigar box. On the palate, are notes of red fruits with dense smooth tannins and a beautiful lingering finish.

This bold Cab pairs well with especially slightly fattier steaks like ribeye and sirloin served rare to medium-rare. Rosemary-Pepper beef fillet or sticky barbeque beef ribs also pairs well with this Cabernet Sauvignon.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Peter Falke Wines

**winemaker :** The Winemaking Team

**wine of origin :** Stellenbosch

**analysis :** alc : 14 % vol   rs : 3.1 g/l   pH : 3.64   ta : 6.9 g/l

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

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

2024 Michelangelo Awards - Double Gold  
2024 Cabernet Sauvignon Challenge - Gold  
2023 Prescient Cabernet Sauvignon Report - 93 Points  
2023 Gilbert & Gaillard - Double Gold  
2023 IWSC - 92 Points  
2023 Decanter Awards - 94 Points  
2023 Trophy Wine Show - 93 Points  
2023 National Wine Challenge - Double Gold

The exclusive winery of Peter Falke is nestled against the majestic slopes of the Helderberg Mountains in the heart of the Stellenbosch Winelands, golden triangle, South Africa. Groenvlei Farm is home to rambling magenta bougainvillea, delicate scented roses and wild lavender growing alongside carefully cultivated vineyards.

Peter Falke Wines' Signature Collection has style and finesse, created for the connoisseur who appreciates wine 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 occurred regularly ensuring a velvety smooth tannin structure. Finally, the wine was lightly pressed and matured for 22 months in French oak barrels. Twenty percent went into 1st fill French oak and the rest into 2nd fill.



### Peter Falke Wines

Stellenbosch

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