

Peter Falke Sauvignon Blanc 2024

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

Seafood dishes like crayfish with a cucumber dill salad. Thai fishcakes, garlic prawns, and chargrilled squid, or with fresh bread and goat's milk cheese.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Peter Falke Wines

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis: alc : 14 % vol rs : 1.4 g/l pH : 3.10 ta : 6.8 g/l

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

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

2025 Michelangelo International Wine Awards - Gold Medal

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.

in the cellar : Only grapes of exceptional quality made it to the cellar, leaving all rotten and sunburnt 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 of skin contact which optimized 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 of contact on the fine lees enhanced the complexity of the finished product. In advance of bottling, the wine was protein- and cold-stabilized.



Peter Falke Wines

Stellenbosch

021 881 3677

www.peterfalkewines.com



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