

Peter Falke Blanc de Noir 2024

Hues of very delicate blush pink colour with subtle aromas of crushed strawberries, ripe nectarine, rose petals and Turkish delight. The palate finishes with a crisp freshness of pomegranates and a stylish silkiness.

Enjoyed on its own or paired with sushi, seared fish, smoked salmon, fresh summer salads and herbed goat's cheese, or desserts such as berry Pavlova. A refreshing summer wine.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Peter Falke Wines

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 13 % vol rs : 3.8 g/l pH : 3.51 ta : 6.0 g/l

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

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

in the cellar : Cabernet Sauvignon grapes were used to make the Blanc de Noir. Once these grapes reached the cellar, it was de-stemmed and lightly pressed. Pressure in the press was kept to a minimum and prevented excessive colour extraction. To avoid prolonged skin contact, the juice was instantly drained which created a light onion skin shade. After two days of settling, the clean juice was extracted leaving the sediment behind. The juice was fermented at 14 degrees Celsius in stainless steel tanks. Finally, the Cabernet Sauvignon was protein- and cold- stabilized before bottling.



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