

Peter Falke Chardonnay 2023

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 and elegant finish

This layered profile makes it a perfect match for creamy poultry dishes like roast chicken with lemon and thyme, or pork tenderloin with apple compote. For a vegetarian option, consider a wild mushroom risotto or butternut gnocchi with sage butter—both echo the wine's richness and subtle oak. A wedge of Brie or Gruyère also makes for a sublime pairing, especially when served with quince paste or toasted almonds. This Chardonnay invites a pairing that's as elegant and textured as the wine itself.

variety : Chardonnay | 100% Chardonnay

winery : Peter Falke Wines

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 14 % vol rs : 2.8 g/l pH : 3.50 ta : 5.9 g/l

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

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

2026 Mine & Wine - Top Chardonnay of 2026

2025 Chardonnay Challenge - Gold

2025 Michelangelo Awards - 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 sunburnt 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 to gain complexity and better oak flavour integration, adding to the silky mid-palate. 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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