

Peter Falke Cabernet Sauvignon 2023

A beautiful wine with rich garnet hues. Full-bodied with exceptional character, intense dark fruit flavours, subtle violet and eucalyptus undertones with a hint of liquorice, tobacco leaf, and earthiness. The French Oak is perfectly balanced for a lovely lingering finish.

A perfect companion to grilled beef fillet with peppercorn or mushroom sauce, while charcuterie—like Parma ham, ostrich pastrami, and chicken liver pâté—echo its savory complexity. Aged cheeses such as Gruyère or Gorgonzola add creamy contrast, and bresaola with rocket and caper berries brings a refined, umami-rich lift. This is a wine that invites indulgence and rewards thoughtful pairing.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Peter Falke Wines

winemaker : The Winemaking Team

wine of origin : Western Cape

analysis : alc : 14. % vol rs : 3.7 g/l pH : 3.88 ta : 5.6 g/l

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

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

2026 Michelangelo Awards - Trophy award

2026 Fine Wine Awards - Trophy for Best Cabernet Sauvignon

2026 IWSC - Silver

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.

about the harvest: Only grapes of exceptional quality are selected and sorted in the vineyard, leaving sun-burnt berries on the vines.

in the cellar : Only grapes of exceptional quality are selected and sorted in the vineyard leaving sun-burnt berries on the vines. In the cellar, the grapes go through another selection process before de-stemming. No crushing of the berries takes place and fermentation starts naturally after 3-4 days of cold-soaking at 15°C. The grapes are left on the skins for 25-35 days to create velvety smooth tannins. The wine is lightly pressed and then matured in 1st and 2nd fill French oak barrels for 18 months.



Peter Falke Wines

Stellenbosch

021 881 3677

www.peterfalkewines.com



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