



PETER FALKE PF CHARDONNAY 2017



PRODUCT INFORMATION

Full Name	Peter Falke PF Chardonnay
Vintage	2017
Varieties	100% Chardonnay
Origin	Stellenbosch
Total produced	5 500 bottles

PACKAGING INFORMATION

Bottle Barcode	Case Barcode	Unit Size	Case Size
600 9829 170 592	1600 9829 170 599	750ml	6 x 750ml

TECHNICAL ANALYSIS

Alcohol	RS	TA	pH
14.36 %	11.3 g/l	5.6 g/l	3.53

VINIFICATION & WINEMAKERS NOTES

The grapes were harvested early morning at around 22° Balling. Only grapes of exceptional quality made it to the cellar, leaving all rotten and sun-burnt 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 12 months.

TASTING NOTES

Beautifully refined in its aromas of fresh green apple, subtle citrus 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 finish.

SERVING TEMPERATURE

8 - 9°C

FOOD SUGGESTION

Enjoy with Smoked-Trout Salad and Mustard Dressing; Squid in Tamarind Brown Butter with Green Mango, Salmon Steaks with Curried Fennel-Wine Sauce or Chicken Dijon

PETER FALKE WINES

ANNANDALE ROAD . P.O. BOX 12605 . STELLENBOSCH . SOUTH AFRICA . 7613
☎ +27 21 8813677 . 📠 +27 21 8813667 . WWW.PETERFALKEWINES.COM
REG NO : 85/01207/23 . VAT NO: 4530116393

DIRECTOR: FP FALKE