

# PETER FALKE SIGNATURE ALANI SYRAH 2019

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.

The Signature Collection has style and finesse, created for the connoisseur who appreciates wine with personality.

### PRODUCT INFORMATION

Full name: Peter Falke Signature Alani Syrah

Vintage: 2019

Varieties:100% ShirazOrigin:StellenboschTotal Produced:4049 bottles

### PACKAGING INFORMATION

Bottle barcode 6009829170486 Case barcode 16009829170483

Unit size 750 ml Bottles per case 6

### TECHNICAL ANALYSIS

Alcohol 14.5% RS 2.9 g/l TA 7.0 g/l pH 3.63

### PRODUCT DESCRIPTION

The Signature Range has style and finesse, created for the connoisseur who appreciates wines with personality.

### VINIFICATION & WINEMAKERS NOTES

Only berries of premium quality were hand-picked in the vineyard, leaving all sunburnt berries on the vine. Once de-stemmed, the berries underwent a second-hand sorting selection process. No crushing of the berries took place and was inoculated with yeast to start the alcoholic fermentation process. Once completed, cold-soaking took place for one day at 15°C. The grapes were left on the skins for 21 days. Punch-downs and pump-overs occurred regularly ensuring a velvety smooth tannin structure. Finally, the wine was lightly pressed and matured for 18 months in French oak barrels. Twenty percent went into 1st fill French oak and the rest into 2nd and 3rd fill.

### TASTING NOTES

The bouquet reveals intense notes of cranberries, cherry and white pepper with hints of vanilla. The palate is full-bodied with delicate spiciness and silky tannins.

## SERVING TEMPERATURE

16 - 18°C

### **FOOD SUGGESTIONS**

The wine pairs well with leaner red meats, stew, and mildly spicy ethnic foods such as slow-cooked lightly spiced beef brisket, grilled rack of lamb, Indian curry or mild spiced Mexican stew.



#### PETER FALKE WINES