PF

PETER FALKE RUBY 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 lively PF range focuses on sociable charm and is the perfect wine for any occasion.

PRODUCT INFORMATION
Full name:	Peter Falke Ruby Red Blend
Vintage :	2019
Varieties:	50% Cabernet Sauvignon
	50% Syrah (Shiraz)
Origin:	Stellenbosch
Total Produced:	13872 bottles

PACKAGING INFORMATION
Bottle barcode	6009829170530
Case barcode	16009829170537
Unit size	750 ml
Bottles per case	6

TECHNICAL ANALYSIS
Alcohol	14%
RS	3.0 g/ℓ
TA	5.8 g/ℓ
pH	3.74

VINIFICATION & WINEMAKERS NOTES
A certain amount of sorting and selection took place in the vineyards leaving sun-burnt berries on the vines. Once de-stemmed, the berries underwent a second sorting, which further removed excess stems, raisin berries and leaves, before proceeding to whole-berry fermentation in a wooden vat. A soft tannin structure was achieved through regular remontage of the wine. (French term for the process of pulling out wine from underneath the cap of grape skins and then pumping it back over the cap to stimulate maceration.) The total maturation of the skins was 15 days and once malo-lactic fermentation was completed the wine further matured in 225 L French oak barrels for 18 consecutive months.

TASTING NOTES
Deep magenta colour. Intense aromas of red dark fruits and raw cocoa with hints of cinnamon and spiced cloves. Elegant and luscious smooth tannins with French oak create a full-bodied wine with a voluptuous finish.

SERVING TEMPERATURE
16 - 18°c

FOOD SUGGESTION
Pairs well with a roast rack of lamb with rosemary and garlic. Also pairs well with Pot roasts, beef teriyaki and field mushrooms with grilled parmesan.