

PETER FALKE BLANC DE NOIR 2022

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 (PF) Blanc de Noir

Vintage: 2022

Varieties: 100% Cabernet Sauvignon

Origin: Stellenbosch Total Produced: 18 900 bottles

PACKAGING INFORMATION

Bottle barcode 6009829170615 Case barcode 16009829170612

Unit size 750 ml Bottles per case 6

TECHNICAL ANALYSIS

Alcohol 13% RS 2.6 g/l TA 6.1 g/l pH 3.45

VINIFICATION & WINEMAKERS NOTES

Cabernet Sauvignon grapes were used to make the Blanc de Noir. Once these grapes reached the cellar, it was de-stemmed and lightly pressed. Pressure in the press was kept to a minimum and prevented excessive colour extraction. To avoid prolonged skin contact, the juice was instantly drained which created a light onion skin shade. After two days of settling, the clean juice was extracted leaving the sediment behind. The juice was fermented at 14 degrees Celsius in stainless steel tanks. Finally, the Cabernet Sauvignon was protein- and cold-stabilized before bottling.

TASTING NOTES

Hues of very delicate blush pink colour with subtle aromas of crushed strawberries, ripe nectarine, and flower petals. The palate finishes with a crisp freshness of pomegranates and a stylish silkiness.

SERVING TEMPERATURE

6 - 8°c

FOOD SUGGESTION

Enjoyed on its own or paired with sushi, seared fish, salads, or desserts such as berry Pavlova. A refreshing summer wine.



AWARDS: Gold – Gilbert & Gaillard 2022

PETER FALKE WINES