



## PETER FALKE CABERNET SAUVIGNON 2020

*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) Cabernet Sauvignon |
| Vintage:        | 2020                                |
| Varieties:      | 100% Cabernet Sauvignon             |
| Origin:         | Stellenbosch                        |
| Total Produced: | 6100 bottles                        |

### PACKAGING INFORMATION

|                  |                |
|------------------|----------------|
| Bottle barcode   | 6009829170387  |
| Case barcode     | 16009829170384 |
| Unit size        | 750 ml         |
| Bottles per case | 6              |

### TECHNICAL ANALYSIS

|         |         |
|---------|---------|
| Alcohol | 14.5%   |
| RS      | 3 g/l   |
| TA      | 6.2 g/l |
| pH      | 3.80    |

### VINIFICATION & WINEMAKERS NOTES

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 new French oak barrels for 18 months.

### TASTING NOTES

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

### SERVING TEMPERATURE

17°C

### FOOD SUGGESTION

Beef fillet steak with a hearty peppercorn or dark mushroom sauce.



### AWARDS:

Double Gold – Gilbert & Gaillard 2022

### PETER FALKE WINES

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