

PETER FALKE CABERNET SAUVIGNON 2021

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: 2021

Varieties: 100% Cabernet Sauvignon

Origin: Stellenbosch Total Produced: 6 656 bottles

PACKAGING INFORMATION

Bottle barcode 6009829170387 Case barcode 16009829170384

Unit size 750 ml Bottles per case 6

TECHNICAL ANALYSIS

Alcohol 14.5% RS 1.9 g/l TA 6.1 g/l pH 3.69

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 and eucalyptus undertones with a hint of liquorice, tobacco leaf, 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 – Michelangelo 2023 Double Gold – Gilbert & Gaillard 2023

PETER FALKE WINES