

PETER FALKE PINOT NOIR 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) Pinot Noir

Vintage: 2020

Varieties: 100% Pinot Noir Origin: Stellenbosch Total Produced: 9 498 bottles

PACKAGING INFORMATION

Bottle barcode 6009829170462 Case barcode 16009829170469

Unit size 750 ml Bottles per case 6

TECHNICAL ANALYSIS

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 pump-overs and punch-downs. 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 14 consecutive months.

TASTING NOTES

Beautiful ruby colour with delicate aromas of pomegranate and rhubarb with hints of spice. On the palate, strawberry with a round smooth finish of cherry. An elegant wine, well balanced with subtle oak wood and red fruits on the aftertaste.

SERVING TEMPERATURE

14 - 15°c

FOOD SUGGESTION

Grilled salmon or tuna. Lighter, mildly prepared beef or pork.



AWARDS:

Double Gold – Gilbert & Gaillard 2022