



## PETER FALKE SIGNATURE KANOA 2018

*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 Signature Collection has style and finesse, created for the connoisseur.  
who appreciates wine with personality.**

### PRODUCT INFORMATION

Full name	Peter Falke Signature Kanoa
Vintage	2017
Varieties	77 % Cabernet Sauvignon 23% Cabernet Franc
Origin	Stellenbosch
Total Produced	2600 bottles

### PACKAGING INFORMATION

Bottle barcode	6009829170509
Case barcode	16009829170506
Unit size	750 ml
Bottles per case	6

### TECHNICAL ANALYSIS

Alcohol	14.5%
RS	2.4 g/l
TA	5.9 g/l
pH	3.7

### PRODUCT DESCRIPTION

The Kanoa is the flagship of Peter Falke Wines Boutique winery. The blend is comprised of Cabernet Sauvignon and Cabernet Franc.

### VINIFICATION & WINEMAKERS NOTES

Only berries of premium quality were hand-picked in the vineyard, leaving all sunburnt berries on the vine. Once de-stemmed, the berries underwent a second-hand sorting selection process. No crushing of the berries took place and was inoculated with yeast to start the alcoholic fermentation process. Once completed, cold-soaking took place for one day at 15°C. The grapes were left on the skins for 21 days. Punch-downs and pump-overs occurred regularly ensuring smooth well-structured tannins. Finally, the wine was lightly pressed and matured for 18 months in French oak barrels. Twenty percent went into 1<sup>st</sup> fill French oak and the rest into 2<sup>nd</sup> and 3<sup>rd</sup> fill.

### TASTING NOTES

Cabernet Sauvignon and Cabernet Franc make this exquisite blend. Beautiful aromas of black cherry, raspberry, and plums with hints of pencil shavings. Subtle French Oak nuances create rich and opulent flavours alongside smooth and silky tannins with a superb lingering finish

### SERVING TEMPERATURE

14 - 16°C

### FOOD SUGGESTIONS

This bold wine pairs well with flavourful roasted or grilled lamb or beef and a creamy sauce.



#### AWARDS:

Double Gold – Gilbert & Gaillard 2022  
98 / Platinum – South African Wine Index  
TOP 10 – South African Wine Index

**PETER FALKE WINES**

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