



PETER FALKE SIGNATURE LEILANI MUSCAT D'ALEXANDRIE

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

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|----------------|-------------------------------------|
| Full name | Peter Falke Muscat d'Alexandrie |
| Vintage | Non-vintage |
| Varieties | 100% Muscat d'Alexandrie (Hanepoot) |
| Origin | Stellenbosch |
| Total produced | 2000 bottles |

PACKAGING INFORMATION

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|------------------|----------------|
| Bottle barcode | 6009829170578 |
| Case barcode | 16009829170575 |
| Unit size | 500 ml |
| Bottles per case | 12 |

TECHNICAL ANALYSIS

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|---------|-----------|
| Alcohol | 16.44% |
| RS | 164.7 g/l |
| TA | 5.1 g/l |
| pH | 3.35 |

PRODUCT DESCRIPTION

The Muscat d'Alexandrie is the maiden vintage to be released from the boutique winery in Stellenbosch.

VINIFICATION & WINEMAKERS NOTES

The grapes are picked from our white Hanepoot block in the early morning and then whole bunch pressed. The wine is then fortified, in other words, the alcohol has been adjusted to 17%, together with a higher residual sugar of 187g/l, to balance the intense Muscat flavours. The wine was left to settle, and then transferred to old 225L barrels for a year of further maturation. The sweet wine was bottled November 2015.

TASTING NOTES

Light Amber. Aromas of orange blossom with deeper notes of jasmine and rose. On the palate, apricot flavours with a beautiful lingering aftertaste.

SERVING TEMPERATURE

Can be served room temperature, but if you prefer the sweet wine cold it should not be chilled more than one hour in the fridge or in an ice bucket for the same amount of time. Too much chilling mutes the flavour.

FOOD SUGGESTION

Serve as a apéritif or as a sweet wine after dinner. Enjoyed on its own or paired with a selection of cheeses.



PETER FALKE WINES

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