



## PETER FALKE SIGNATURE NOELINA CAP CLASSIQUE 2017

*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 Noelina Cap Classique
Vintage:	2017
Varieties:	100% CHARDONNAY
Origin:	Stellenbosch
Total Produced:	2355 bottles

### PACKAGING INFORMATION

Bottle barcode	6009829170400
Case barcode	16009829170407
Unit size	750 ml
Bottles per case	6

### TECHNICAL ANALYSIS

Alcohol	12.9%
RS	6.7 g/l
TA	9.3 g/l
pH	3.1

### PRODUCT DESCRIPTION

Peter Falke Wines are known for remarkable consistency of style. We are very proud to share our 2017 vintage Cap Classique wine with you.

### VINIFICATION & WINEMAKERS NOTES

The Chardonnay grapes are hand selected to make the extraordinary Blanc de Blancs. Gentle whole bunch pressing yields only the finest cuvee. Primary fermentation took place in stainless steel tank to ensure freshness and primary fruit. No malolactic fermentation is done. The wine is bottled to complete the second bottle fermentation in the bottle and aged on the lees for 54 months.

### TASTING NOTES

A very elegant wine with great linearity, well rounded, with aromas of lemon grass and a beautiful refreshing finish of green apples on the palate.

### SERVING TEMPERATURE

6 – 8 °C

### CELLARING POTENTIAL

After maturing in our cellar for more than 3 years the Noelina has now reached Good complexity and can be enjoyed now. However, this Blanc de Blancs will only gain in depth, flavour and complexity for several years to come.

### FOOD SUGGESTIONS

Champagne and MCC, are not just great party wines, they are also the most versatile wines for pairing with food. Our MCC is delicious alone, but even better when smartly partnered up with a delicious bite. Enjoy with Eggs Benedict for brunch or freshly shucked oysters, smoked salmon or a fresh West Coast Crayfish on the braai. Other pairings include (but never limited to): Linguini with Salmon, Prawns and Fennel, Kingklip Ceviche Springbok Carpaccio with caper berries and Parmesan shavings



**PETER FALKE WINES**

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