

Taste new labels from one of SA's most prestigious red wine producers

Peter Falke spokesperson

NESTLED against the majestic slopes of the Helderberg Mountains, you will find the boutique wine estate of Peter Falke. White-and-green-gabled Cape Dutch buildings contrast with winding pink bougainvillea and a romantic blur of vineyards and rose gardens upon arrival.

The winery is situated on Stellenbosch's Annandale Road that leads to the Hidden Valley – an area home to some of South Africa's most prestigious red wine producers.

Owned by the Peter Falke family since 1995, the estate has supplied grapes to the surrounding established producers for the past seven years.

New labels launched

In November, Peter Falke Wines launched its own labels – the Signature and PF ranges.

The Signature range features a contemporary, mirrored label to attract discerning wine connoisseurs. The Signature range comprises a sauvignon blanc and cabernet sauvignon.

According to winemaker Tertius Naudé, the enticing sauvignon blanc has notes of lemon,

spearmint and lime with a passion fruit nose that creates an intriguing balance between citrus and grapefruit.

Of the cabernet sauvignon he says: "The classic structure of the cabernet sauvignon is supported by an elegant bouquet of dark cherries, cassis and fine tobacco that lives on with a lingering sense of excellence."

Lively, complex wines

The winery's PF range comprises lively, complex wines that focus on sociable charm, explains Naudé.

"The crisp sauvignon blanc brings refreshing pineapple, citrus and green apple to the nose with soft guava and lime zest undertones," says Naudé.

"Vanilla, candy floss and caramel form a notable partnership with wild tea and honey to make the palate of the PF Blanc de Noir a taste sensation.

"The raspberry and blackcurrant infused PF Cabernet Sauvignon has hints of aniseed that complement the smooth structure and palate of the wine," he says.

Hottest new sundowner spot

With a soon-to-be-unveiled, chic tasting room and an elegant outdoor lounge, the winery is set to establish itself as the hottest new sundowner spot in the Cape winelands.

With the five senses as her inspiration, the tasting area was designed by Peter partner, Danièle Görtz, whose credentials include designing hip bars in Paris.

Bold and modern atmosphere

Long cables of sparkling lights and crystals set the tone in the Peter Falke tasting room for a bold and modern atmosphere complemented by chrome, black leather, cork finishes and dark wood.

Light, soft jazz music plays in the background while the aroma's of the rose garden and barrels

play on one's sense of smell.

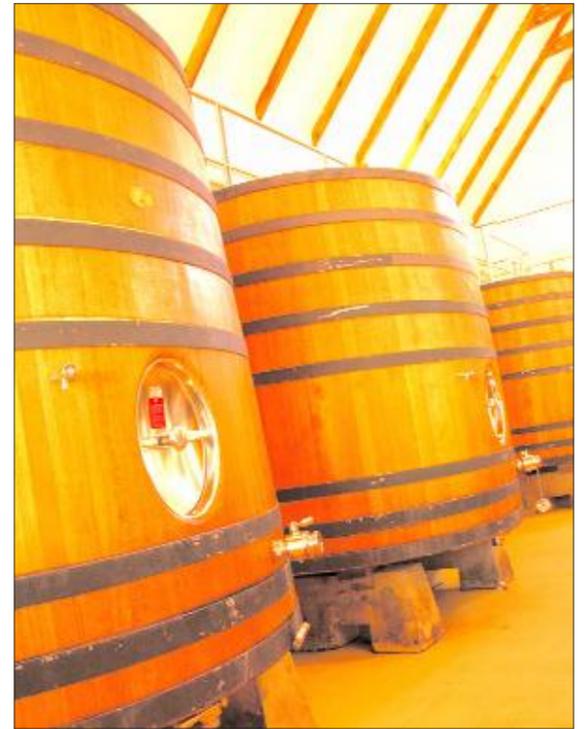
The stylish outdoor lounge unites luxury with nature as visitors soak in the immaculate vineyards, radiant rose gardens and a peaceful pond.

Peter Falke Wines will be open for tasting from 11am until 7pm from Tuesday through to Sunday.

Bookings can be arranged for tastings on Mondays.

For more details, visit www.peterfalkewines.co.za or email info@peterfalkewines.co.za

Alternatively, see the advertisement for contact details.



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Earthworm AI spokesperson

EARTHWORM compost is produced by nature's living recycling machine, the earthworm, and is called vermicompost.

Natural organic compost

Their castings (poop) is the richest form of natural organic compost, containing high levels of potassium, nitrogen and phosphorus.

Vermicompost is ideal for feeding all plants, especially for nurturing seedlings, vegetables and fruit, and also for bringing out the rich natural colours of flowers and fruit.

Food (organic) waste is the greatest component of solid waste, which is dumped in landfill sites. Decomposing food waste omits methane gas that pollutes the atmosphere, causing global warming and the liquids produced in this process contaminates our underground water supplies.

Reducing toxic gases

By using the nutrient-rich organic compost produced by the worm farm, there will be no need to purchase chemical-based artificial fertilisers, resulting in a huge saving in electricity, and reduc-

ing toxic gases and smoke that are released into the atmosphere during the manufacture of such harmful products.

Like humans, earthworms need an environment where there is food, moisture, oxygen and a favourable temperature.

Worms like a cool, dark and well oxygenated environment with a variety of foods. Worms move away from light. If their skin dries out, they will die.

Position your worm farm in a cool dark well-ventilated place and never in direct sunlight.

Child-friendly

Earthworms and worm farms are child-friendly and can be used as an educational tool in every home.

Earthworm AI's worm farms are manufactured from recycled plastic and all components are locally produced.

Worm farm sale

Earthworm AI's worm farms will be on sale at a special price until December 31 at The Klapmutskop Conservation Nursery at the Delvera estate on the R44, between Stellenbosch and Klapmuts.

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