



## PETER FALKE PF BLANC DE NOIR 2017



### PRODUCT INFORMATION

Full Name	Peter Falke PF Blanc De Noir
Vintage	2017
Varieties	100% Cabernet Sauvignon
Origin	Stellenbosch
Total produced	16 000 bottles

### PACKAGING INFORMATION

Bottle Barcode	Case Barcode	Unit Size	Case Size
600 9829 170 615	1600 9829 170 612	750ml	6 x 750ml

### TECHNICAL ANALYSIS

Alcohol	RS	TA	pH
13.18%	4.3g/l	5.5g/l	3.29

### VINIFICATION & WINEMAKERS NOTES

Cabernet Sauvignon grapes were used to make the Blanc de Noir. Once these grapes reached the cellar, it was de-stemmed and lightly pressed. Pressure in the press was kept to a minimum and prevented excessive colour extraction. To avoid prolonged skin contact, the juice was instantly drained which created the light onion skin shade. After two days of settling, the clean juice was extracted leaving the sediment behind. The juice was fermented at 14 degrees Celsius in stainless steel tanks. Finally the Cabernet Sauvignon was protein- and cold stabilized before bottling.

### TASTING NOTES

Hues of light onion skin colour. Lovely aromas of nectarines, intense flavours of red fruits, honeycomb and Rooibos. The palate is well-rounded with a creamy fullness.

### SERVING TEMPERATURE

6 - 8°C

### FOOD SUGGESTION

Enjoyed on its own or paired with sushi, curry or desserts such as berry Pavlova. A refreshing summer wine.

### PETER FALKE WINES

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