



PETER FALKE PF CHARDONNAY 2016



PRODUCT INFORMATION

Full Name	Peter Falke PF Chardonnay
Vintage	2016
Varieties	100% Chardonnay
Origin	Stellenbosch
Total produced	5 000 bottles

PACKAGING INFORMATION

Bottle Barcode	Case Barcode	Unit Size	Case Size
600 9829 170 592	1600 9829 170 599	750ml	6 x 750ml

TECHNICAL ANALYSIS

Alcohol	RS	TA	pH
13.93 %	2.5 g/l	6.2 g/l	3.32

VINIFICATION & WINEMAKERS NOTES

The grapes were harvested early morning at around 22° Balling. Only grapes of exceptional quality made it to the cellar, leaving all rotten and sun-burnt berries on the vines. Another manual selection process ensured that only the best grapes passed through the de-stemmer and crushing press. The wine was inoculated with 'D47' yeast and fermented in 225L third-fill (100%) French oak barrels for 12 months.

TASTING NOTES

Aromas of fresh stone fruits with emphasis on plums and hints of Citrus. On the palate, the fruits dominate this lightly oaked wine with a beautiful lingering aftertaste

SERVING TEMPERATURE

8 - 9°C

FOOD SUGGESTION

Enjoy on its own or with fish, poultry and summer salads

PETER FALKE WINES

ANNANDALE ROAD . P.O. BOX 12605 . STELLENBOSCH . SOUTH AFRICA . 7613
☎ +27 21 8813677 . 📠 +27 21 8813667 . WWW.PETERFALKEWINES.COM
REG NO : 85/01207/23 . VAT NO: 4530116393

DIRECTOR: FP FALKE