



PETER FALKE PF PINOT NOIR 2016



PRODUCT INFORMATION

Full Name	Peter Falke PF Pinot Noir
Vintage	2016
Varieties	100% Pinot Noir
Origin	Western Cape
Total produced	8500 bottles

PACKAGING INFORMATION

Bottle Barcode	Case Barcode	Unit Size	Case Size
600 9829 170 462	1600 9829 170 469	750ml	6 x 750ml

TECHNICAL ANALYSIS

Alcohol	RS	TA	pH
13.88 %	2.3 g/l	5.4 g/l	3.65

VINIFICATION & WINEMAKERS NOTES

A certain amount of sorting and selection took place in the vineyards leaving sun-burnt berries on the vines. Once de-stemmed, the berries underwent a second sorting, which further removed excess stems, raisin berries and leaves, before to fermentation in a wooden vat. A soft tannin structure was achieved through regular pump-overs and punch-downs. The total maturation of the skins were 15 days and once malo-lactic fermentation was completed the wine further matured in 225 L French oak barrels for 14 consecutive months.

TASTING NOTES

Beautiful ruby colour with delicate aromas of pomegranate and rhubarb with hints of spices. On the palate, strawberry with a round lingering finish of cherry. An elegant wines, well balanced with subtle oak wood and red fruits.

SERVING TEMPERATURE

14 - 15°C

FOOD SUGGESTION

Grilled salmon or tuna. Lighter, mildly prepared beef or pork.

PETER FALKE WINES

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