



## PETER FALKE PF RUBY BLEND 2014



### PRODUCT INFORMATION

Full Name	Peter Falke PF Ruby Blend
Vintage	2014
Varieties	50% Cabernet Sauvignon & 50% Syrah
Origin	Stellenbosch
Total produced	8 400 bottles

### PACKAGING INFORMATION

Bottle Barcode	Case Barcode	Unit Size	Case Size
600 9829 170 530	1600 9829 170 537	750ml	6 x 750ml

### TECHNICAL ANALYSIS

Alcohol	RS	TA	pH
14.53 %	3.5 g/l	5.7 g/l	3.6

### 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 proceeding to whole-berry fermentation in a wooden vat. A soft tannin structure was achieved through regular remontage of the wine. (French term for the process of pulling out wine from underneath the cap of grape skins and then pumping it back over the cap in order to stimulate maceration.) 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 18 consecutive months.

### TASTING NOTES

Deep Magenta colour. Intense aromas of red fruits and raw cocoa with hints of cinnamon and cloves. Elegant and luscious smooth tannins with French oak creating a full bodied wine with a voluptuous finish

### SERVING TEMPERATURE

17°C

### FOOD SUGGESTION

Rack of lamb or pot roasts

### 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