



PETER FALKE PF SAUVIGNON BLANC 2017



PRODUCT INFORMATION

Full Name	Peter Falke PF Sauvignon Blanc
Vintage	2017
Varieties	100% Sauvignon Blanc
Origin	Stellenbosch
Total produced	12 000 bottles

PACKAGING INFORMATION

Bottle Barcode	Case Barcode	Unit Size	Case Size
600 9829 170 639	1600 9829 170 636	750ml	6 x 750ml

TECHNICAL ANALYSIS

Alcohol	RS	TA	pH
13.86 %	2.5 g/l	6.8 g/l	3.25

VINIFICATION & WINEMAKERS NOTES

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. In the press, the pulp was left for 6 hours skin contact which optimised flavour extraction. Once settled, the clean juice was fermented in stainless steel tanks with 'Vin 7' yeast. Following fermentation and while the wine still appeared cloudy, the wine was extracted from the gross lees. A further 2 - 3 months contact on the fine lees enhanced the complexity of the finished product. In advance of bottling, the wine was protein- and cold stabilized.

TASTING NOTES

The wine dazzles with intense aromas of tropical and citrus fruits. The palate bursts with passion fruit complemented by hints of fresh cut lemon grass. An elegant wine with a lingering finish.

SERVING TEMPERATURE

6 - 8°C

FOOD SUGGESTION

Crayfish with a cucumber dill salad or with fresh bread and goat's milk cheese.

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