



PETER FALKE SIGNATURE EXCLUSIVE BLEND 2014



PRODUCT INFORMATION

Full Name	Peter Falke Signature Exclusive Blend
Vintage	2014
Varieties	88 % Cabernet Sauvignon & 12% Merlot
Origin	Stellenbosch
Maturation	French Oak Barrels – 18 months
Total produced	3 000 bottles

PACKAGING INFORMATION

Bottle Barcode	Case Barcode	Unit Size	Case Size
600 9829 170 509	1600 9829 170 506	750ml	6 x 750ml

TECHNICAL ANALYSIS

Alcohol	RS	TA	pH
14.61%	3.3 g/l	6.1 g/l	3.6

VINIFICATION & WINEMAKERS NOTES

Only the best grapes were selected for the 2014 vintage, of which just 3,000 bottles were produced. Hand selection and sorting occurs in the vineyard, with a further selection process in the cellar to ensure exceptional quality. After destemming and crushing, fermentation resulted in velvety smooth tannins. Ageing took place in a combination of first, second and third fill French Oak barrels for 18 months

TASTING NOTES

Cabernet Sauvignon and Merlot make this exquisite blend. Dark garnet hues, intense aromas of prune, cassis and wild berries. Subtle French Oak nuances create rich and opulent flavours alongside smooth and silky tannins with a superb lingering finish

SERVING TEMPERATURE

17°C

FOOD SUGGESTIONS

This bold wine pairs well with flavourful roasted or grilled lamb or beef and a creamy sauce.

PETER FALKE WINES

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