



LUCIE DE MOYENCOURT

WELCOME TO PETER FALKE WINES



"I was born in Provence, south of France, in an estate dedicated to roses and jasmine, on the road leading to Grasse, the world capital of perfumes.

As a little girl, I ran through fields of wild lavender, daisies, mimosa and olive trees and I remember the villas crawling with wisterias and bougainvillea.

I can close my eyes and I visualize the long table under the shade of the umbrella pine where most of our meals were taken. I can still taste the radishes with butter dipped in salt, the basket filled with colourful vegetables, the fruity tomatoes, the 'cavaillon' melons hiding under parma ham, the crisp cucumber salad, the beans and the lentils bathed in herbs and olive oil and odorant delicious cheese.

I would like to share with you the taste of my childhood memories, so that in turn you will experience part of my culture which I hope you will enjoy and share with your friends at Peter Falke Wines.

Let your five senses overwhelm you!"

Danish Falke



CHEESE PLATTER (TWO PEOPLE TO SHARE)

CHOOSE THREE

R 278.00

GRUYERE

A traditional, creamy, unpasteurised, semi-soft cheese with a wonderful complexity of flavours.

CAMEMBERT

Soft, creamy, with a ripened surface from cow's milk.

GORGONZOLA

Blue cheese made from unskimmed cow's milk. Soft and mild.

HUGUENOT

A medium to hard body, this cheese is made in the Cape Winelands.

PHANTOM FOREST

A matured goats cheese with medium soft body.

WHITE ROCK WITH CRANBERRIES

A mild, semi-soft white cheese with added cranberries and natural fruit essences.

EXTRA CHEESE

R 65.00

EXTRA CIABATTA FOR TWO

R 25.00

EXTRA CIABATTA FOR FOUR

R 45.00



CHARCUTERIE PLATTER

R 278.00

Parma ham, Mortadella, ostrich pastrami, salami sticks and chicken liver pâté served with ciabatta and butter.



BRESAOLA

R 175.00

Air-dried beef served with caper berries, rocket, draped in olive oil, salt, pepper and lemon.





PARMA HAM & MELON SALAD R 150.00
Parma ham and sweet cantaloupe melon, served with ciabatta.
(Seasonal availability)



WATERMELON SALAD R 150.00

With feta, baby wild rocket, cucumber, balsamic reduction, lemon, salt and pepper.

(Seasonal availability)





RED KIDNEY BEAN SALAD R 145.00
With chopped onions, spring onions, parsley, chives.
Draped in balsamic vinegar & olive oil.



LENTIL SALAD

R 145.00

With chopped onions, spring onions, parsley, chives.

Draped in olive oil & white wine vinegar.



CUCUMBER SALAD

R 130.00

Refreshing salad with slices of “Phantom Forest” goats’ cheese, chives, drizzled with olive oil and white wine vinegar.



ROAST CHICKEN SALAD R 150.00


Chicken breast, crispy bacon, avocado, sweetcorn, exotic tomatoes, red onion, red peppers, lettuce. Topped with basil-mayo dressing.

BURRATA SALAD

R 165.00

Much creamier than a mozzarella di "buffala", it is served with heirloom tomatoes and olive oil.





CHEESE NACHOS R 210.00

Spicy tortillas with chipotle salsa, garnished with cheese, jalapenos. Served with sour cream and guacamole. Choose between mild or spicy.

OPTIONAL EXTRAS:

BEEF CHILLI R 65.00

EXTRA GUACAMOLE R 25.00

EXTRA JALAPENOS R 25.00

EXTRA SOUR CREAM R 25.00

FLATBREAD (THREE OPTIONS)

R 210.00

Mushroom, baby wild rocket, parma ham, parmesan shavings and a touch of truffle oil.

Biltong, peppadew, feta & rocket and a touch of olive oil.

Camembert/Gorgonzola, green fig preserve, rocket & a drizzle of balsamic reduction.



“WE BELIEVE THAT GOOD FOOD, LIKE GOOD WINE, SHOULD
BE SHARED TO ENJOY THE TASTE OF DIFFERENT FLAVOURS
CREATING AN UNFORGETTABLE EXPERIENCE. EACH DISH IS
A STORY TO SHARE... ELEGANTLY AND SIMPLY, THE PLATE
ALWAYS HONOURS FRESH PRODUCTS.”



KIDS MENU

HAM & CHEESE FINGER
TOASTIES R 65.00

Served with sweet potato crisps.

NUGGETS & CHIPS R 65.00

ICE CREAM R 35.00

Creamy vanilla ice cream served with colourful
sprinkles, chocolate sauce and Smarties.



DESSERT

AFFOGATO R 60.00
Creamy vanilla ice cream served with an espresso.

DESSERT WINE DELIGHT R 60.00
Creamy vanilla ice cream served with a shot of Leilani.

LEILANI SUMMER R 60.00
SUNDOWNER "SECRET OF THE HOUSE"
Muscat D'Alessandrie.



OYSTERS

SQ

Pre-order essential, 48 hours in advance.



PAIR WITH PETER FALKE
SIGNATURE NOELINA CAP
CLASSIQUE

See wine list for details.

COLD BEVERAGES

WATER STILL / SPARKLING	R 22.00
COKE / COKE ZERO / TAB	R 20.00
ROCK SHANDY	R 20.00
BOS ICED TEA	R 20.00
APPLETIZER / GRAPETIZER	R 20.00

HOT BEVERAGES

CEYLON TEA / ROOIBOS TEA	R 20.00
AMERICANO	R 20.00
CAPPUCCINO	R 25.00
RED CAPPUCCINO	R 25.00
SINGLE ESPRESSO	R 25.00
DOUBLE ESPRESSO	R 30.00



“Wine cheers the sad
Revives the old
Inspire the young
Makes weariness forget the toil.”

- Lord Byron



WINE LIST



VICARD

CLASSIQUE

VF

WINE TASTING - PETER FALKE
SIGNATURE COLLECTION & PF COLLECTION

PF COLLECTION (6 WINES) R 100.00

RED WINES ONLY (5 WINES) R 100.00

SIGNATURE & PF COLLECTION R 135.00
(8 WINES, EXCL. MCC & MUSCAT)

SIGNATURE & PF COLLECTION R 220.00
(11 WINES, INCL. MCC, MUSCAT & KAILANI)

PETER FALKE SIGNATURE KAILANI ONLY R 50.00

FOR EVERY SIX BOTTLES OF THE PF RANGE OR THREE BOTTLES OF SIGNATURE RANGE WE WILL WAIVER A SINGLE TASTING. PETER FALKE MUSCAT D'ALEXANDRIE MAY BE TASTED AT AN EXTRA COST OF R30. ANY SINGLE WINE MAY BE TASTED AT R30 PER WINE

SIDE ORDER OLIVES R 35.00



PF COLLECTION

“Wine is a bottled poetry”
-Robert Louis Stevenson

PETER FALKE PF COLLECTION

PF BLANC DE NOIR

Hues of delicate blush pink colour with subtle aromas of crushed strawberries, ripe nectarine and flower petals.

The palate finishes with a freshness of pomegranate and a stylish silkiness.

Per Bottle

R 160.00

Per Carafe

R 110.00

Per Glass

R 55.00



PETER FALKE PF COLLECTION

PF SAUVIGNON BLANC

Crisp and fresh with exquisite aromas of tropical fruit, guava and gooseberry.

Delicate hints of guava skin, passion fruit and green apple on the palate, with intense grapefruit flavours and a great minerality and flintiness on the finish.

Per Bottle

R 160.00

Per Carafe

R 110.00

Per Glass

R 55.00



PETER FALKE PF COLLECTION

PF CHARDONNAY

Beautifully refined in its aromas of fresh green apple, subtle citrus and delicate baked quince.

On the palate layers of warm butterscotch, gentle vanilla and roasted almonds unfold, whilst the natural freshness follows through to a clean finish.

Per Bottle

R 300.00


Per Carafe

R 190.00

Per Glass

R 100.00





“The connoisseur
does not drink wine but tastes
of its secret.”

- Salvador Dali

PETER FALKE PF COLLECTION

PF PINOT NOIR

Beautiful ruby colour with delicate aromas of pomegranate, rhubarb, and hints of spices.

On the palate, strawberry with a round lingering finish of cherry. An elegant wine, well balanced with subtle oak wood and red fruits.

Per Bottle	R 300.00
Per Carafe	R 190.00
Per Glass	R 100.00



PETER FALKE PF COLLECTION

PF RUBY

Deep magenta colour. Intense aromas of red fruit 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.

Per Bottle	R 230.00
Per Carafe	R 170.00
Per Glass	R 80.00



PETER FALKE PF COLLECTION

PF CABERNET SAUVIGNON

A beautiful wine with rich garnet hues.

Full bodied with exceptional character. Dark fruit flavours, subtle violet undertones, and a hint of liquorice and earthiness.

The French oak is perfectly balanced for a lovely lingering finish.

Per Bottle	R 300.00
Per Carafe	R 190.00
Per Glass	R 100.00



SIGNATURE COLLECTION



When Peter acquired Groenleui in 1995,
home of Peter Falke Wines,
we had 3 beautiful children.

Since then, we have 5 wonderful grandchildren.

Our love for the family made us decide
to give their names to the "Signature" collection.

We are proud to share with you and the connoisseurs
the talent of our wine maker, Werner Shrenk,
who made this internationally acclaimed wines collection.

Enjoy them.

Daniel Falke

PETER FALKE SIGNATURE COLLECTION

SIGNATURE BLEND - KANOA

Cabernet Sauvignon and Cabernet Franc make this exquisite blend. Beautiful aromas of black cherry, raspberry and plums, with a hints of pencil shavings.

Subtle French Oak nuances create rich and opulent flavours alongside smooth and silky tannins with a superb lingering finish.

Per Bottle
Per Carafe
Per Glass

R 400.00
R 270.00
R 140.00



PETER FALKE SIGNATURE COLLECTION

SYRAH - ALANI

The bouquet reveals intense notes of cranberries, cherry, white pepper, with hints of vanilla.

The palate is full bodied with a delicate spiciness and silky tannins.

Per Bottle	R 400.00
Per Carafe	R 270.00
Per Glass	R 140.00



Kailani was born at Croenulei in 2017. The same vintage year as our Cabernet Sauvignon, which we added for the first time to our "Signature" collection.

PETER FALKE SIGNATURE COLLECTION

CABERNET SAUVIGNON - KAILANI

Rich dark purple hues with exquisite aromas of raspberry, cassis and cedarwood of cigar box.

On the palate, notes of red fruits with dense smooth tannins and a beautiful lingering finish.

Per Bottle

R 800.00

Per Carafe

R 490.00

Per Glass

R 290.00





PETER FALKE SIGNATURE COLLECTION

CAP CLASSIQUE - NOELINA

A very elegant wine with great linearity. Well rounded, with aromas of lemongrass.

A beautiful and refreshing finish of green apple on the palate.

Per Bottle

R 300.00

Per Glass

R 100.00

Pair with:

OYSTERS

SQ

Pre-order essential, 48 hours in advance.





LEILANI SUMMER SUNDOWNER
"SECRET OF THE HOUSE"
Made with Muscat D'Alessandrie.

R 60.00

PETER FALKE SIGNATURE COLLECTION

MUSCAT D'ALEXANDRIE - LEILANI

Light amber colour. Aromas of orange blossom, with deeper notes of jasmine and rose.

On the palate, apricot flavours with a beautiful lingering aftertaste.

Per Bottle

R 300

Per Glass

R 80





PETERFALKEWINES
www.peterfalkewines.com