



## PETER FALKE SIGNATURE KAILANI CABERNET SAUVIGNON 2019

*The exclusive winery of Peter Falke is nestled against the majestic slopes of the Helderberg Mountains in the heart of the Stellenbosch Winelands, golden triangle, South Africa. Groenvlei Farm is home to rambling magenta bougainvillea, delicate scented roses and wild lavender growing alongside carefully cultivated vineyards.*

**The Signature Collection has style and finesse, created for the connoisseur who appreciates wine with personality.**

### PRODUCT INFORMATION

Full name:	Peter Falke Signature Kailani
Vintage:	2019
Varieties:	100% Cabernet Sauvignon
Origin:	Stellenbosch
Total Produced:	1 410 bottles

### PACKAGING INFORMATION

Bottle barcode	60098291700554
Box barcode	16009829170551
Unit size	750 ml
Bottles per case	6

### TECHNICAL ANALYSIS

Alcohol	14%
RS	3.1g/l
TA	6.9g/l
pH	3.64

### PRODUCT DESCRIPTION

The Signature Range has style and finesse, created for the connoisseur who appreciates wines with personality.

### VINIFICATION & WINEMAKERS NOTES

Only berries of premium quality were hand-picked in the vineyard, leaving all sunburnt berries on the vine. Once de-stemmed, the berries underwent a second-hand sorting selection process. No crushing of the berries took place and was inoculated with yeast to start the alcoholic fermentation process. Once completed, cold soaking took place for one day at 15°C. The grapes were left on the skins for 21 days. Punch-downs occurred regularly ensuring a velvety smooth tannin structure. Finally, the wine was lightly pressed and matured for 22 months in French oak barrels. Twenty percent went into 1<sup>st</sup> fill French oak and the rest into 2<sup>nd</sup> fill.

### TASTING NOTES

Rich dark purple hues with exquisite aromas of raspberry, cassis, and cedarwood of cigar box. On the palate, are notes of red fruits with dense smooth tannins and a beautiful lingering finish.

### SERVING TEMPERATURE

16 - 18°C

### FOOD SUGGESTIONS

This bold Cab pairs well with especially slightly fattier steaks like ribeye and sirloin served rare to medium-rare. Rosemary-Pepper beef fillet or sticky barbeque beef ribs also pairs well with this Cabernet Sauvignon.



#### AWARDS:

Double Gold – Gilbert & Gaillard 2022  
Gold – Michelangelo 2023

**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