



VINTAGE 2006

## CABERNET SAUVIGNON

### Background

The exclusive winery of Peter Falke is nestled against the majestic slopes of the Helderberg mountains in the heart of the Stellenbosch winelands, South Africa. Groenvlei Farm is home to rambling magenta bougainvillea, delicate scented roses and wild lavender growing alongside carefully cultivated vineyards. Dating back to the 18th century, the traditional gabled Cape Dutch buildings of the wine estate belie a contrasting modernity within. The stately old homestead is partnered by a "boutique" winery, contemporary wine tasting room and luxurious outdoor lounge which have established Peter Falke Wines as the most elegant and serene sundowner retreat in the winelands.

### Vineyards

Earth possesses tangible qualities. It is tactile, malleable, warm, sensual, changeable, imbued with colors and smells. Earth is organic and alive, a source of nutrition for crops and plants. Over the centuries, winemakers observed and knew the importance of the Terroir. The French define Terroir as being the unique aspects of a land and its environment that influence and shape the wine made from it

### Winemaking (winemaker: )

Winemaking is both an art and a science. For them emphasis shifts from winemaking to wine growing, because they know the quality of an exclusive wine is achieved from the quality of its grapes. They capture the essence of the Terroir. This starts by hand selecting grapes in the vineyard. Once in the cellar they release their true inner character, by sensitively applying natural and minimalist processes. In the cellar the grapes go through a further hand selection process before de-stemming. No crushing takes place and fermentation starts naturally after three to four days of cold soaking at 15 C. The grapes are left on the skins for 25—35 days to create smooth tannins. The wine is lightly pressed before maturation in first fill, second fill and third fill French oak barrels for fifteen months.



Presented by:  
Petru Fallet

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### Grape and Wine analysis : 100 % Cabernet Sauvignon

Alcohol: 13.5% by vol  
Residual sugar: 2.5 g/l  
Total acidity: 6,00 g/l  
pH: 3.34

### Winemaking Record & Winemakers comments:

#### Appellation:

#### Winemaker:

**Colour:** Deep ruby red.

**Bouquet:** Raspberry, black berries, dark chocolate

**Taste:** Raspberry, infused with black-currant and hints of anise seed, complements the smooth structure and palate.

#### Altitude:

#### Ages of vines:

**Harvested:** 2006

**Bottled:** 2008

#### Case Bar Code:

**Bottle Bar Code:** 6009829170677

### Consumer Notes:

**Food Pairing** Excellent enjoyed on its own or served with poultry, grilled or roasted red meat dishes such as beef or game.



"Take counsel in wine, but resolve afterwards in water..."  
- Benjamin Franklin