



PETER FALKE SIGNATURE KAILANI CABERNET SAUVIGNON 2021

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:	2021
Varieties:	100% Cabernet Sauvignon
Origin:	Stellenbosch
Total Produced:	1 475 bottles

PACKAGING INFORMATION

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

TECHNICAL ANALYSIS

Alcohol	14%
RS	3.2g/l
TA	5.9g/l
pH	3.56

PRODUCT DESCRIPTION

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VINIFICATION & WINEMAKER'S 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 and went into 100% 1st-fill French oak barrels.

TASTING NOTES

A deep, dark purple colour introduces an intensely aromatic wine with layers of cassis, black cherry, ripe raspberry, cedarwood, cigar box and subtle savoury herbs, framed by well-integrated French oak. The palate is rich and concentrated, offering dense black and red-fruit flavours, supported by excellent weight, structure, and refined, velvety tannins. Nuances of toasted oak, graphite and spice add further complexity, while the finish is long, elegant and persistent. Still youthful and firmly structured, this Cabernet Sauvignon promises even greater harmony and complexity with careful cellaring over the next decade.

SERVING TEMPERATURE

16 - 18°C

FOOD SUGGESTIONS

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



AWARDS:

Top 10 / 93 – Winemag Cabernet Sauvignon
Report 2026

PETER FALKE WINES

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