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# Guardian Peak Syrah Mourvedre Grenache 2003




**Concours Mondial Awards 2006 - Silver Medal**
**Fairbairn Capital Trophy Wine Show 2005 - Silver**
**Best in Class Gold - International Wine and Spirit Competition (IWSC) 2005 (UK)**
**Restaurant Wine (USA) - "Excellent", 4 Stars**
**John Platter (SA) - 4 Stars**
Colour: Inky black.
Bouquet: Distinct savoury aromas make the initial impression, developing into rich chocolate and coffee flavours that finishes off with the fruit component of plum and blackcurrants.
Palate: Pleasing black fruit flavours follow-through from the bouquet dominating the palate. These are gently supported by an array of savoury flavours, notes of vanilla and spices from the shiraz.
Impression: Full bodied and powerful. Beautifully layered- a genuinely complex wine, with a full mouth-feel, integrated tannin structure and a lingering finish.

Ostrich carpaccio, venison pie, or boeuf bourgignon (traditional Burgundian red wine marinated beef dish). Another suggestion would be springbok medallions with cranberry and pepper sauce.

**variety :** Shiraz | 57% Shiraz, 32% Mourvedre, 11% Grenache
**winery :** Guardian Peak
**winemaker :** Louis Strydom
**wine of origin :** Coastal
**analysis :** **alc :** 14.5 % vol **rs :** 2.6 g/l **pH :** 3.71 **ta :** 6.0 g/l
**type :** Red **style :** Dry **wooded**
**pack :** Bottle

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**in the vineyard :** Soil: A diverse composition of soil and typography add complexity and an array of different characteristics to the wine.
Climate: Terroir driven wines selected from vineyards ranging from Mediterranean climates in Stellenbosch (rainfall Â± 650mm per annum) to more arid coastal regions (rainfall + 200mm per annum). Drip irrigation used in drier areas to optimally control vineyard produce.

**in the cellar :** The three cultivars were vinified separately. Fermentation took place in open top fermentors and was followed by a maceration period of 14 days after primary fermentation. The Syrah and MourvÃ¨dre were matured separately in 100% new French and American oak for 18 months. The Grenache is unoaked to preserve its natural fruit character. Malolactic fermentation took place in the barrels.