

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

Concours Mondial de Bruxelles 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

in the vineyard : Soil: A diverse composition of soil and topography 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 \pm 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 Mourv 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.

