

Guardian Peak Lapa Cabernet Sauvignon 2004

Appearance: Opaque with bright red rim.

Bouquet: Powerful lead pencil and raspberry aromas makes the initial impression, developing into rich nutty and dried fruit flavour that finishes off with the cinnamon spice.

Palate: Intense nuts and dried fruit follow-through from the aroma to the palate. These are supported by hints of buttered toast.

Impression: This is an intense and powerful red wine with a huge body and structure with fantastic maturation potential.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Guardian Peak

winemaker : Louis Strydom, Coenie Snyman

wine of origin : Western Cape

analysis : alc : 14,5 % vol rs : 3,9 g/l pH : 3,61 ta : 6,4 g/l

type : Red **style :** Dry **body :** Full **taste :** Mineral **wooded**

2006 Michelangelo International Wine Awards - Gold Medal.

Wine Spectator Magazine (USA - 89)

in the vineyard : Mediterranean with the rainfall +- 650mm per annum, the Guardian Peak vineyards are located high up on the northern slopes of the Helderberg Mountain. This contribution imparts warmer fruit flavours to the wine. In summer, the vineyards close proximity to the Atlantic Ocean result in cool sea breezes that keeps temperatures lower, extending the ripening period.

2004 Vintage started very dry and no rain was recorded in February. Fortunately the rain came in the beginning of March. This gave the vineyard the required boost to ripen the crop properly.

2005 Was two weeks earlier than normal. Very dry and hot February and March ensured quick ripening.

in the cellar : Fermentation took place in open top fermentors and was followed by a maceration period of 14 days after primary fermentation. The wine was matured separately in 50% new French and 50% 2nd fill French oak for 18 months.

