

## Guardian Peak SMG 2004

**Appearance:** Deep red with bright red rim

**Bouquet:** Distinct floral aromas of jasmine and violets makes the initial impression, developing into rich chocolate, mocca and cigarbox flavours that finishes off with the fruitcake and hints of white peper.

**Palate:** Pleasing fruitcake flavours follow-through from the aroma to the palate. These are gently supported by an array of savoury flavours, notes of vanilla and spices from the shiraz.

**Impression:** This powerful red wine with a full mouth-feel is beautifully balanced. A genuinely complex array of flavours and lovely elegant tannins linger pleasantly on the palate.

**variety :** Shiraz | 54% Syrah, 36% Mourvedre, 10% Grenache

**winery :** Guardian Peak

**winemaker :** Louis Strydom

**wine of origin :** Western Cape

**analysis :** alc : 14,5 % vol rs : 3,4 g/l pH : 3,57 ta : 5,9 g/l

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

2006 Michelangelo International Wine Awards - Gold Medal

### in the vineyard : **Climate:**

Mediterranean with the rainfall +- 650mm per annum, the EE 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.

### Soil

A diverse composition of soil and topography add complexity and an array of different characteristics to the wine.

**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 Mourvdre 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.

