

Guardian Peak Merlot 2006

2008 Concours Mondial de Bruxelles "Silver Medal"

Appearance: Bright, ruby red.

Aroma: The nose of this youthful wine is dominated by an intense showing of ripe plum and cherry aromas. This is backed-up by toffee and mocha which is extracted from the oak.

Palate: This wine offers up-front fruit and a good length of cherry flavours. The ripe fruit is complimented by an elegant chocolate flavour. This juicy and chewy wine offers a medium to long finish which is provided by its intriguing balance of fruit-flavour and complexity.

Impression: This intense, fruit-driven example of a South African Merlot was made for early enjoyment and will improve over the next 2 to 3 years.

variety : Merlot | 100% Merlot

winery : Guardian Peak

winemaker : Louis Strydom & Coenie Snyman

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 4.6 g/l pH : 3.57

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

pack : Bottle **closure :** Cork

2008 Concours Mondial de Bruxelles "Silver Medal"

in the vineyard : CLIMATE:

Mediterranean with the rainfall $\hat{=}$ 650mm per annum, the 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. 2006 can be noted for its warm February and particularly cool March which was beneficial for the colour development of the wine.

SOIL:

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

