

Guardian Peak SMG 2005

Appearance: Deep red with bright red rim.

Aroma: Herbaceous, with a spiciness that is delicately extracted from the oak. Floral aromas of jasmine make the initial impression, developing into rich coffee and mocha flavours.

Palate: Pleasant, fresh, red fruit flavours are noticeable on the palate. This is softly supported by coffee and mocha flavours that follow-through from the aroma.

Impression: This delicate red wine with a full mouth-feel should develop beautifully. The well-rounded, integrated tannin structure allows for an elegant wine and a wonderful drinking experience.

variety : Shiraz | 63% Syrah, 29% Mourvedre, 8% Grenache

winery : Guardian Peak

winemaker : Loius Strydom & Coenie Snyman

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 2.8 g/l pH : 3.36 ta : 6.9 g/l

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

pack : Bottle **closure :** Cork

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. The 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.

