

Guardian Peak Tannat Malbec 2007

Appearance: Opaque

Aroma: Uniquely different and austere. Focused and sleek with a lovely beam of blueberry and a hint of leather from the Malbec.

Palate: Offers a delicious mix of blackberries and oak. There is also great length and mouth feel with the earthy Malbec flavours dominating the finish.

Impression: This Cahors based blend now in its second vintage is a first for guardian Peak and South Africa. Slightly more accessible than the 2006, the 2007 will soften and mature beautifully in the next 5 years.

variety : Tannat | 56% Tannat, 33% Malbec, 11% Merlot

winery : Guardian Peak

winemaker : Philip van Staden

wine of origin : Western Cape

analysis : alc : 14.83 % vol rs : 2.7 g/l pH : 3.47 ta : 6.6 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : Mediterranean with the rainfall +- 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.

about the harvest: The different clones of Tannat, Malbec and Merlot were vinified separately in open stainless steel fermenters. The combination of punch down and pump overs ensure maximum extraction of grape flavour and tannins. The wine was matured for 18 months in 300 liter French oak barrels, 60% of the oak was new.

