

Guardian Peak SMG 2008

Appearance: Bright ruby red.

Aroma: Cigar box and caramelized toffee give the initial impression with a touch of fresh oak character. This wine shows great complexity on the nose.

Palate: The tannins are well integrated with boiled sweet flavours filtering through on the palate. Fresh raspberry and plum flavours give way to a long, juicy finish

variety : Shiraz | 62% Shiraz, 26% Mourvedre, 12% Grenache

winery : Guardian Peak

winemaker : Philip van Staden

wine of origin : Stellenbosch

analysis : **alc** : 14.41 % vol **rs** : 4.0 g/l **pH** : 3.66 **ta** : 5.9 g/l

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

pack : Bottle **closure** : Cork

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

about the harvest: Vinification & Style

The three cultivars were vinified separately. Fermentation took place in open top fermenters and was followed by a maceration period of 14 days after primary fermentation. The Syrah and Mourvedre 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.

