

Guardian Peak Malbec Tannat 2008

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 : Malbec | 68% Malbec, 32% Tannat

winery : Guardian Peak

winemaker : Philip van Staden

wine of origin : Western Cape

analysis : alc : 14.35 % vol rs : 2.8 g/l pH : 3.76 ta : 5.9 g/l

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

pack : Bottle **closure** : Cork

ageing : Appearance: Opaque

Aroma: Cassis and ripe dark fruit aromas give way to a lovely classic French oak character. A note of leather and red fruit contributes to the complexity of the nose.

Palate: Red fruit and sherbet flavours follow through on the palate with well integrated grainy tannins. A bold wine showing great structure and length.

Impression: "This Cahors based blend now in its third vintage is a first for Guardian Peak and South Africa. Slightly more accessible than the 2007, the 2008 will soften and mature beautifully in the next 5 years."

in the vineyard : CLIMATE

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.

SOIL

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

about the harvest: VINIFICATION & STYLE

The different clones of Malbec and Tannat were vinified separately in open top 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.

