

Guardian Peak Merlot 2010

Appearance: Ruby Red

Aroma: Clean fresh aromas of red fruit with hints of chocolate

Palate: Plum and red berry flavours filter through on the palate with a long, elegant finish.

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 : Philip van Staden

wine of origin : Western Cape

analysis : alc : 14.34 % vol rs : 4.1 g/l pH : 3.65 ta : 5.9 g/l

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

pack : Bottle **closure :** Screwcap

ageing : Appearance: Bright ruby red

Aroma: Clean fresh aromas with dark cherry and ripe plum with undertones of cassis and hints of mocha coffee.

Palate: The cherry and plum flavors filter through from the nose onto the palate. The wine is well rounded and has a long, elegant finish.

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."

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 wine is fermented at 28°C in a combination of open (punch down) and closed fermentors (pump over) for 4 days. Punch downs and pump overs occurred 5 times a day. Maturation occurred in 2nd and 3rd fill 300 liter French and American oak for 10 months

