

Guardian Peak SMG 2009

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 | 60% Shiraz, 31% Mourvedre, 9% Grenache

winery : Guardian Peak

winemaker : Philip van Staden

wine of origin : Stellenbosch

analysis : **alc** : 14.50 % vol **rs** : 2.9 g/l **pH** : 3.56 **ta** : 6.0 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : CLIMATE

Mediterranean with the rainfall ? 650mm per annum, the Syrah and Mourvèdre grapes were selected from various vineyards that are located in the Stellenbosch region. Different soil types and climatic conditions allow for warmer fruit flavours, as well as adding complexity to the wine. The Grenache comes from bush vines located in the Piekenierskloof region. Although the region has a warm climate, the vineyards are located high on the pass, and therefore enjoy cool evenings due to the prevailing evening breezes from the southwest.

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 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.

in the cellar : 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 Mourvèdre 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.

