

Guardian Peak Sauvignon Blanc 2012

Appearance: Light straw with a pale green hue.

Aroma: An initial impression of tropical fruit is backed up with elegant gooseberry and lime notes.

There is a hint of flintiness that generates an impression of a complex, yet refreshing wine.

Palate: This wine shows fantastic follow through from the nose. The combination of fresh minerality, and tropical fruit, enhanced by the fresh lime finish creates a beautiful, balanced wine.

Impression: "A crisp and light Sauvignon Blanc perfect for a summers afternoon on the Guardian Peak deck."

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Guardian Peak

winemaker : Philip van Staden

wine of origin : Western Cape

analysis : alc : 14.64 % vol pH : 3.35 ta : 6.0 g/l

type : White **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : **Climate**

The grapes are sourced from various pockets of vineyards from the Elgin, Darling and Breedekloof regions. The pockets were selected for their different characteristics that they instill in the wine. The vineyards ranged from 315m to 600m above sea level.

Origin

Darling 47%; Breedekloof 27%; Elgin 26%

Soil

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

in the cellar : Reductive style of winemaking is used to preserve the aromatic character of the wine. The wine was fermented at 12 - 14°C in stainless steel tanks until dry.

