

## Guardian Peak Tannat Malbec 2009

**Appearance:** Opaque.

**Aroma:** Cassis and blueberry notes give way to a lovely liquorice undertone. Hints of dark berry and red fruit aromas add to the complexity of the nose.

**Palate:** The fruit shows fantastic follow through from the nose. With a full mouth-feel and grainy tannins, this interesting wine has a full mid-palate, and a beautifully complex, long finish.

**Impression:** "In the south of France there is an area called Cahors that predominantly use Malbec and Tannat for their blends. This wine, now in its fourth vintage, is a first for South Africa and I am sure that you will find it an interesting wine."

**variety :** Malbec | 59% Tannat, 41% Malbec

**winery :** Guardian Peak

**winemaker :** Philip van Staden

**wine of origin :** Wellington/Stellenbosch

**analysis :** alc : 14.86 % vol rs : 3.4 g/l pH : 3.57 ta : 5.9 g/l

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

**pack :** Bottle **closure :** Cork

### in the vineyard : Climate

Terroir-driven wines selected from vineyards ranging from Mediterranean climates in Stellenbosch (rainfall  $\pm$  600mm per annum) to more arid coastal regions (rainfall + 200mm per annum). Drip irrigation used in drier areas to optimally control vineyard produce.

### Soil

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

**in the cellar :** The different clones of Tannat and Malbec 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 litre French oak barrels, 60% of the oak was new.

