

## Guardian Peak SMG 2010

**Appearance:** Intense ruby red.

**Aroma:** The different components of the wine show finesse in their integration. The combination of red fruit and hints of tobacco are beautifully enhanced by the subtle spice and savoury notes that is characteristic of Syrah from the Stellenbosch region.

**Palate:** There is exceptional follow-through, with well integrated tannins and fresh red fruit aiding in creating an elegant wine with good structure and length in the palate.

**variety :** Shiraz | 54% Shiraz, 38% Mourvèdre, 8% Grenache

**winery :** Guardian Peak

**winemaker :** Philip van Staden

**wine of origin :** Western Cape

**analysis :** alc : 14.65 % vol    rs : 3.0 g/l    pH : 3.58    ta : 5.8 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.

### **Origin**

Stellenbosch 92%

Piekenierskloof 8%

**in the cellar :** 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.

