

Guardian Peak Sauvignon Blanc 2013

Appearance: Light straw with a pale green hue.

Aroma: The combination of riper tropical fruit and the cool climate fresh gooseberry characteristics are harmoniously integrated.

Palate: The tropical fruit flavours give the impression of sweet melon, and the delicate herbaceous character from the nose is well supported by a soft minerality which creates a wine that is well integrated and in impeccable balance.

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 : 13.79 % vol rs : 1.5 g/l pH : 3.22 ta : 5.5 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : Climate

The grapes are sourced from various pockets of vineyards from the Elgin, Darling and Bredekloof 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

Bredekloof 34%, Darling 31%, Elgin 19%, Stellenbosch 16%

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.

