

## Guardian Peak Shiraz 2012

**Appearance:** Bright Ruby Red.

**Aroma:** Beautiful blackfruit and cassis aromas are apparent on the nose, with notes of Cajun spice that is supported with a delicate fynbos line.

**Palate:** The dark fruit shows superb follow through from the nose. The wine is seamlessly integrated, with round tannins and a solid structure. The combination of the above creates an elegant wine that is true to its varietal character.

**Impression:** "A beautiful and well integrated Shiraz."

**variety :** Shiraz | 100% Shiraz

**winery :** Guardian Peak

**winemaker :** Philip van Staden

**wine of origin :** Western Cape

**analysis :** alc : 14.16 % vol   rs : 4.19 g/l   pH : 3.53   ta : 5.48 g/l

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

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

**ageing :** Wine best enjoyed now and for the next three years.

### **in the vineyard : Climate**

Terroir-driven wines selected from vineyards ranging from Mediterranean climates in Stellenbosch (rainfall ± 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 wine is fermented at 28°C in a combination of open (punch down) and closed fermentors (pump over) for 7 to 14 days. Punch downs and pump overs occurred 5 times a day. Maturation occurred in 2nd and 3rd fill 300 liter French and American oak for 10 months.

