

## Guardian Peak SMG 2011

**Appearance:** Intense ruby red.

**Aroma:** The beautiful bouquet of violet and blueberry, infused with a hint of rich plum, combined with the delicate oak notes with subtle lavender aromas, creates a wine with a complex, intriguing nose.

**Palate:** The rich red fruit flavours follow through from the nose onto the palate. This full-bodied wine has a juicy, creamy entry with soft, round tannins and a long lingering finish.

**variety :** Shiraz | Syrah 64%; Mourvèdre 27%; Grenache 9%

**winery :** Guardian Peak

**winemaker :** Philip van Staden

**wine of origin :** Western Cape

**analysis :** alc : 15.07 % vol   rs : 1.7 g/l   pH : 3.81   ta : 5.3 g/l

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

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

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

Mediterranean with the rainfall  $\pm$  650mm per annum, the Syrah, Mourvèdre and Grenache 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.

### **Soil**

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

**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 French and American oak for 18 months. The Grenache is unoaked to preserve its natural fruit character. Malolactic fermentation took place in the barrels.

