

Guardian Peak Merlot 2011

Appearance: Lively ruby red.

Aroma: Clean expressive red fruit aromas are prevalent on the nose. There are lovely undertones of fresh strawberries and subtle mocha coffee notes.

Palate: The fresh, lingering, red fruit characteristics are well supported with soft vanilla flavours. The wine is well integrated with gentle tannins, and a soft, elegant finish.

Impression: "This intense, fruit-driven example of a South African Merlot was made for early enjoyment and will improve over the next 2 to 3 years."

variety : Merlot | 100% Merlot

winery : Guardian Peak

winemaker : Philip van Staden

wine of origin : Western Cape

analysis : alc : 14.33 % vol rs : 4.1 g/l pH : 3.72 ta : 6.4 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

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 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 litre French and American oak for 10 months.

