

Guardian Peak Summit 2012

Intense ruby red. Beautiful violet, anise and rich plum aromas are prominent with subtle hints of red currant and black cherry fruit. The wine shows great balance and structure with polished tannins. The violet and plum flavours filter through on the palate with a long mineral-fueled finish.

variety : Shiraz | Syrah 66%, Mourvèdre 21%, Grenache 13%

winery : Guardian Peak

winemaker : Philip van Staden

wine of origin : Stellenbosch

analysis : alc : 14.46 % vol rs : 2.2 g/l pH : 3.50

type : Red

pack : 0 **size :** 0 **closure :** 0

in the vineyard : CLIMATE

Mediterranean with the rainfall 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.

