



GUARDIAN PEAK

GUARDIAN PEAK SHIRAZ 2013

TASTING NOTES

Appearance: Deep ruby red.

Aroma: Delicate pomegranate notes are supported with hints of Christmas cake and mocha. There is also a beautiful black cherry and fynbos line throughout that rounds off the nose.

Palate: The dark red fruit and mocha shows superb follow through onto the palate, with a beautiful balance between the ripe red fruit flavours and subtle earthy characteristics. This wine has a soft, creamy mid-palate, with a grainy yet elegant finish.

TECHNICAL NOTES

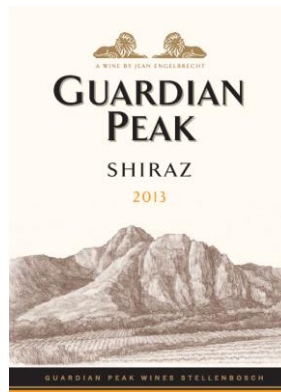
Grape Variety: Shiraz

Vintage: 2013

Origin: Western Cape

Winemaker: Philip van Staden

Chemical Analysis: Alcohol: 14.40 vol%
Acidity: 5.40g/l
PH: 3.51
Residual Sugar: 3.80 g/l



CLIMATE

Terroir-driven wines selected from vineyards ranging from Mediterranean climates in Stellenbosch (rainfall \pm 600mm per annum) to more arid coastal regions (rainfall \pm 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.

VINIFICATION & STYLE

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

"Live with Wine".