



A WINE BY JEAN ENGELBRECHT

GUARDIAN PEAK

GUARDIAN PEAK MERLOT 2013

TASTING NOTES

Appearance: Garnet

Aroma: The fresh dark fruit and black cherry aromas are well integrated with smooth mocha coffee notes that come to the fore.

Palate: The dark mulberry and plum notes are prominent on the palate. There is a mocha undertone that is in beautiful balance with the subtle oak characteristic. This wine shows a fantastic mid-palate weight, and a rounded elegant finish.

TECHNICAL NOTES

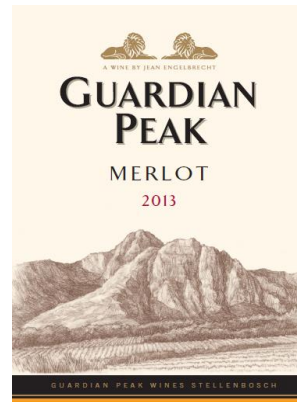
Grape Variety: Merlot

Vintage: 2013

Origin: Western Cape

Winemaker: Philip van Staden

Chemical Analysis: Alcohol: 14.34 vol%
Acidity: 5.4 g/l
pH: 3.51
Residual Sugar: 4.8 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"