

GUARDIAN PEAK

(STELLENBOSCH, WESTERN CAPE)

www.guardianpeak.com



Fine wine, superb food and magnificent panoramic views are the signature feature of the new Guardian Peak winery which opened in December 2005. These fruit driven wines include three red blends and three single varietal wines which embody the new-world style of winemaking allowing them to be enjoyed at an early age.

The Guardian Peak brand is designed to complement those who enjoy a healthy, active, outdoor lifestyle, and the wines are crafted to be accessible and enjoyed anywhere at any time. Lifestyle is always a priority in the Cape Winelands and the Guardian Peak range is flexible and dynamic to enhance any lifestyle activity imaginable.

Philip van Staden started with the company in 2004, where he completed a harvest at Rust en Vrede. After a move to Ernie Els wines and four years later, Philip moved down to Guardian Peak in 2009 where he has taken over the winemaking responsibilities.

The climate is Mediterranean with the rainfall +/- 650mm per annum, the vineyards are located high up on the northern slopes of the Helderberg Mountain. This contribution imparts warmer fruit flavours to the wine. In summer, the vineyards close proximity to the Atlantic Ocean result in cool sea breezes that keeps temperatures lower, extending the ripening period.

The vineyards have a diverse composition of soil and topography which add complexity and an array of different characteristics to our wines.

Shiraz 2017

CSPC# 721144

750mlx12

13.87% alc./vol.

SOLD OUT

Chemical Analysis	Acidity: 5.9 g/l	pH: 3.58	Residual Sugar: 4.5 g/l
Grape Variety	100% Shiraz		
Winemaker	Roelof Lotriet		
Climate	Terroir-driven wines selected from vineyards ranging from Mediterranean climates in Stellenbosch (rainfall ± 600mm per annum) to more arid coastal regions (rainfall + 200mm per annum). Drip irrigation used in drier areas to optimally control vineyard produce.		
Vinification/ Maturation	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.		
Tasting Notes	Appearance: Deep Ruby Red Aroma: Smoky mulberry notes with hints of pomegranate, followed by beautiful aromas of cherries and roasted almonds. Palate: The dark fruit rose petal and Turkish delight flavours on the pallet balance harmoniously with the gentle tannin structure to create a well-rounded and accessible finish.		
Serve with	Lamb Chops, Ostrich Steak		
Cellaring	A beautiful and well integrated Shiraz best enjoyed now and for the next three years.		
Reviews	<i>"Beautiful black fruit and cassis aromas are apparent on the nose, with notes of Cajun spice that is supported with a delicate fynbos line. The dark fruit shows superb follow through from the nose. The wine is seamlessly integrated, with round tannins and a solid structure. The combination of the above creates an elegant wine that is true to its varietal character."</i> - taste-of-africa.com		

