



PAST VINTAGES

Merlot 2019

CSPC# 776495

750mlx6

13.85% alc./vol.

Chemical Analysis	Acidity: 5.6 g/l	pH: 3.46	Residual Sugar: 4.0 g/l
Grape Variety	<i>100% Merlot</i>		
Winemaker	Philip van Staden		
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.		
Green Credentials	Accredited Integrated Production of Wine (IPW) estate.		
Soil	A diverse composition of soil and topography add complexity and an array of different characteristics to the wine.		
Vinification/ Maturation	This Merlot was vinified in a combination of open & closed top stainless-steel fermenters to preserve the fresh fruit flavours. After fermentation, the wine was transferred to seasoned French Oak barrels for 6 months maturation.		
Tasting Notes	The 2019 Guardian Peak Merlot displays fresh, ripe red fruit flavours of Figs and Plums supported by soft, discreet tannins which create a well-balanced, elegant Merlot with a round, juicy finish. This wine shows wonderful structure for a wine best consumed at a young age.		
Serve with	Pizza, Spaghetti Bolognese, Stews		
Cellaring	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		
Scores/Awards	3* stars (81 points) – Malu Lambert, Platter’s South African Wine Guide 2021		
Reviews	<i>“Soft plums & summer figs on 2019 lead to a smoky, medium-light body, delicate tannins & rounded, broad texture, meant to be enjoyed in year/2.”</i> - JP, wineonaplatter.com		





PAST VINTAGES

Merlot 2018

CSPC# 776495

750mlx6

14.10% alc./vol.

Chemical Analysis	Acidity: 5.6 g/l	pH: 3.53	Residual Sugar: 4.1 g/l
Grape Variety	<i>100% Merlot</i>		
Winemaker	Philip van Staden		
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.		
Green Credentials	Accredited Integrated Production of Wine (IPW) estate.		
Soil	A diverse composition of soil and topography add complexity and an array of different characteristics to the wine.		
Vinification/ Maturation	This Merlot was vinified in a combination of open & closed top stainless-steel fermenters to preserve the fresh fruit flavours. After fermentation, the wine was transferred to seasoned French Oak barrels for 6 months maturation.		
Tasting Notes	The 2018 Guardian Peak Merlot displays fresh, ripe red fruit flavours of Figs and Plums supported by soft, discreet tannins which create a well-balanced, elegant Merlot with a round, juicy finish. This wine shows wonderful structure for a wine best consumed at a young age.		
Serve with	Pizza, Spaghetti Bolognese, Stews		
Cellaring	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		
Scores/Awards	3.5* stars (83 points) - Greg de Bruyn, Platter's South African Wine Guide 2020		
Reviews	<i>"Sweet black berry fruit with meaty/savoury undertones, gentle tannins, 2018 offers sound, honest drinking pleasure."</i> - JP, wineonaplatter.com		





PAST VINTAGES

Merlot 2014

CSPC# 776495

750mlx6

14.36% alc./vol.

Chemical Analysis	Acidity: 5.8 g/l	pH: 3.51	Residual Sugar: 4.5 g/l
Grape Variety	100% Merlot		
Winemaker	Philip van Staden		
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.		
Soil	A diverse composition of soil and topography add complexity and an array of different characteristics to the wine.		
Vinification/ Maturation	The wine is fermented at 28°C in a combination of open (punch down) and closed fermenters (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.		
Tasting Notes	Bright Ruby Red. The red cherry and plum aromas are well integrated with an earthy, fynbos note with subtle undertones of tobacco and tea leaf. The vibrant red fruit flavours are well supported by soft, restrained tannins that helps create an elegant Merlot with good mid-palate weight and a round, juicy finish.		
Serve with	Prawn and Calamari Sauté with Tomato Concasse and Chermoula served with warm couscous, Olive and Feta salad.		
Cellaring	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		
Scores/Awards	87 points - James Molesworth, Wine Spectator - December 31, 2016		
Reviews	<i>"Lightly firm, with a sage note guiding the core of direct black cherry and black currant fruit, ending with smoky, minty hints. Drink now. 11,526 cases made."</i>		





PAST VINTAGES

Merlot 2011

CSPC# 721143

750mlx12

14.5% alc./vol.

Chemical Analysis	Acidity: 6.4 g/l	pH: 3.72	Residual Sugar: 4.1 g/l
Grape Variety	100% Merlot		
Climate	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. 2006 can be noted for its warm February and particularly cool March which was beneficial for the colour development of the wine. A diverse composition of soil and topography add complexity and an array of different characteristics to the wine.		
Vinification/ Maturation	The wine is fermented at 28°C in a combination of open (punch down) and closed fermenters (pump over) for 7 to 14 days. Punch downs and pump overs occurred 5 times a day. Maturation occurred in 2nd & 3rd fill 300 litre French & American oak for 10 mths.		
Tasting Notes	Lively ruby red. Clean expressive red fruit aromas are prevalent on the nose. There are lovely undertones of fresh strawberries and subtle mocha coffee notes. 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. "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."		
Serve with	Prawn and Calamari Sauté with Tomato Concasse and Chermoula served with warm couscous, Olive and Feta salad.		
Cellaring	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		
Scores/Awards	87 points - James Molesworth, Wine Spectator - Web Only 2013 3 ½ stars - John Platter, Platter's South African Wine Guide 2013		
Reviews	<i>"Lightly toasted, with cocoa and tobacco hints framing the dark plum and steeped black cherry fruit. A tobacco edge hangs on through the finish. Drink now. 450 cases imported."</i> - JM, Wine Spectator		
	<i>"Lithe-but-yielding appeal to approachable 2011. Neither too big nor small, ample black fruit, freshness & structure. WO W Cape."</i> - JP, Platter's South African Wine Guide 2013		





PAST VINTAGES

Merlot 2006

CSPC# 721143

750mlx12

14.5% alc./vol.

Chemical Analysis	Acidity: 6.5 g/l	pH: 3.57	Residual Sugar: 4.6 g/l
Grape Variety	100% Merlot		
Winemaker	Louis Strydom; Coenie Snyman; Mark van Buuren		
Climate	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. 2006 can be noted for its warm February and particularly cool March which was beneficial for the colour development of the wine.		
Soil	A diverse composition of soil and topography add complexity and an array of different characteristics to the wine.		
Vinification/ Maturation	The wine is fermented at 28°C in a combination of open (punch down) and closed fermenters (pump over) for 7 to 14 days.		
Tasting Notes	Bright, ruby red. The nose of this youthful wine is dominated by an intense showing of ripe plum and cherry aromas. This is backed-up by toffee and mocha which is extracted from the oak. This wine offers up-front fruit and a good length of cherry flavours. The ripe fruit is complimented by an elegant chocolate flavour. This juicy and chewy wine offers a medium to long finish which is provided by its intriguing balance of fruit-flavour and complexity.		
Serve with	Confit of Duck and Peanut Spring Rolls With Soya and Plum dipping sauce Prawn and Calamari Saut with Tomato Concasse and Chermoula served with warm couscous, Olive and Feta salad. Seared Tuna Macerated in a ginger and soy dressing, served with deep-fried oysters in chickpea batter, surrounded by truffle foam. Red wine Poached Pear and Gorgonzola Salad with Rocket and Roasted nuts		
Production	10,115 cases made.		
Cellaring	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		
Scores/Awards	86 points - James Molesworth, Wine Spectator - May 31, 2008 Bronze Medal - Decanter World Wine Awards - 2008 3 ½ stars - John Platter, Platter's South African Wine Guide 2008		
Reviews	<i>"Offers a medium-weight mix of black cherry, vanilla-tinged toast and grilled herb flavors, with a polished finish. Drink now".</i> - JM, Wine Spectator <i>"A cassis and toasty oak nose. Open style, very pleasing fruit. Spicy character with good structure and balance. Decent with a good length."</i> - Decanter <i>"06 in usual satisfying mould: pure, un-showy fruit, comfortably rich & fresh, clean dark choc tail. Immediately accessible, few yrs potential. Sbosch/Elgin fruit, stave/barrel aged."</i> - JP, Platter's South African Wine Guide 2008		

