

# GUARDIAN PEAK

(STELLENBOSCH, WESTERN CAPE)

[www.guardianpeak.com](http://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.

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.

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## Merlot 2021

CSPC# 776495

\$18.18/btl

750mlx6

14.2% alc./vol.

<b>Chemical Analysis</b>	Acidity: 5.4 g/l	pH: 3.60	Residual Sugar: 4.4 g/l
<b>Grape Variety</b>	100% Merlot		
<b>Winemaker</b>	Philip van Staden		
<b>Climate</b>	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.		
<b>Green Credentials</b>	Accredited Integrated Production of Wine (IPW) estate.		
<b>Soil</b>	A diverse composition of soil and topography add complexity and an array of different characteristics to the wine.		
<b>Vinification/ Maturation</b>	This Merlot was vinified in a combination of open and closed top stainless-steel fermenters to preserve the fresh fruit flavours. After fermentation the wine was transferred to seasoned French oak barrels for a further 6 months.		
<b>Tasting Notes</b>	Expressive on the nose, with ripe damson plums, cherries and soft nutmeg spice. Refined, mouth-coating tannins balance well with rich fruit flavours of plum and raspberry coulis. Notes of molasses and roasted thyme create complexity.		
<b>Serve with</b>	Pizza, Spaghetti Bolognese, Stews		
<b>Cellaring</b>	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		
<b>Scores/Awards</b>	<b>3/5* stars (82 points) - Malu Lambert, Platter's South African Wine Guide 2023</b>		
<b>Reviews</b>	<i>"Soft, silky, plummy 2021 is all pleasure, six months in seasoned oak add layer of spice to gossamer web of tannin. Improves on previous."</i> - ML, <a href="http://wineonaplatter.com">wineonaplatter.com</a>		



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## SMG (Syrah, Mourvèdre, Grenache) 2016

CSPC# 716845

750mlx12

14.50% alc./vol.

<b>Chemical Analysis</b>	Acidity: 5.7 g/l	pH: 3.50	Residual Sugar: 3.3 g/l
<b>Grape Variety</b>	66% Syrah, 24% Mourvèdre, 10% Grenache		
<b>Winemaker</b>	Roelof Lotriet		
<b>Climate</b>	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.		
<b>Green Credentials</b>	Accredited Integrated Production of Wine (IPW) estate.		
<b>Vineyards</b>	The grapes are selected from various vineyards across the Western Cape. The Syrah from Stellenbosch provides structure, Mourvèdre from the Breedekloof adds spice and savoury notes while the Grenache from the Piekenierskloof contributes zesty red fruit.		
<b>Vinification/</b>	Syrah, Mourvèdre and Grenache are hand harvested. The Syrah and Mourvèdre are destemmed while the Grenache is partially destemmed, leaving 50% of the grapes as whole bunches. The varieties are vinified separately, fermenting in open-top fermenters with regular punch downs followed by post-fermentation maceration to aid gentle extraction of phenolics. The wine is aged for 12 months in a combination of 300l and 500l French oak barrels, using 30% new oak.		
<b>Tasting Notes</b>	A blend inspired by the wines of the Mediterranean. Since 2001, this classic blend of Rhone varieties expresses perfectly how formidable yet uncomplicated this style of wine can be. The 2016 SMG is a vibrant ruby red. A pronounced fragrance of bright cranberry and fresh red plum jumps out of the glass. Spicy and savoury aromas follow with pepper, all spice, and toasty notes weaving together elegantly. The palate is rich and juicy but not heavy, with ripe, textured tannins balanced by fresh acidity. Red fruit flavours combine with black cherry, liquorice, and savoury notes of cured meat to create good complexity. Medium bodied with a refined, dry finish.		
<b>Cellaring</b>	The wine will mature and soften beautifully over the next 5 years		
<b>Scores/Awards</b>	<b>4* stars (89 points)</b> - Greg de Bruyn, Platter's South African Wine Guide 2020 <b>91 points</b> - Tim Atkin, MW - <a href="http://timatkin.com">timatkin.com</a> - 2018		
<b>Reviews</b>	<i>"Delicious, juicy syrah, mourvèdre, grenache 2016 gushes red berry aromas, dense spicy compote gets a gentle tannin caress threaded with herbal scrub."</i> - JP, <a href="http://wineonaplatter.com">wineonaplatter.com</a>		
	<i>"Grapes for this Rhône-style blend were sourced from a number of prime sites in Stellenbosch with an eye to creating a complex reflection of different soil and climatic influences. The resulting wine is big and smooth, with red fruit, baking spices and a savoury undertone. Artfully made and ideal for sweet pulled-pork sandwiches."</i> - TA, <a href="http://timatkin.com">timatkin.com</a>		



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## Shiraz 2017

CSPC# 721144

750mlx12

14.09% alc./vol.

SOLD OUT

<b>Chemical Analysis</b>	Acidity: 5.9 g/l	pH: 3.58	Residual Sugar: 4.5 g/l
<b>Grape Variety</b>	100% Shiraz		
<b>Winemaker</b>	Roelof Lotriet		
<b>Vinification/ Maturation</b>	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.		
<b>Tasting Notes</b>	Deep Ruby Red in colour. Smoky mulberry notes with hints of pomegranate, followed by beautiful aromas of cherries and roasted almonds. 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.		
<b>Serve with</b>	Lamb Chops, Ostrich Steak		
<b>Cellaring</b>	A beautiful and well integrated Shiraz best enjoyed now and for the next three years.		
<b>Reviews</b>	<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		



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## “Lapa” Cabernet Sauvignon 2012

CSPC# 770693

750mlx6

14.55% alc./vol.

SOLD OUT

**Chemical Analysis** Acidity: 6.0 g/l      pH: 3.56      Residual Sugar: 1.8 g/l  
**Grape Variety** 100% Cabernet Sauvignon  
**Winemaker** Philip van Staden  
**Vinification/  
Maturation** Fermentation took place in open top fermenters and was followed by a maceration period of 14 days after primary fermentation. The wine was matured in first fill French oak for 18 months.

**Tasting Notes** Bright Opaque in colour. Aromas of rich, opulent dark fruit, cassis and a great spiciness that adds character to this classic Cabernet Sauvignon. The classic cassis and blackcurrant aromas are aided by ripe red fruit and lead pencil notes that are true to a Cabernet Sauvignon from the Helderberg region of Stellenbosch. The complexity from the nose is well represented on the palate with the juicy red and black fruit and good tannin structure creating a beautifully drinking wine, with a well-polished and powerful finish.

*Impression:* “I have a great respect for Napa Cabernet Sauvignons as I appreciate the art of their balance in such powerful wine. This wine was made to see how close we can come to a Napa style Cabernet Sauvignon in Stellenbosch”

**Serve with** BBQ, Dark Chocolate, Sirloin/Striploin/Rump steak, Venison

**Production** 1243 bottles produced; 1,012 cases made

**Cellaring** A beautiful and well-integrated Cab best enjoyed now and for the next three years.

**Scores/Awards** **90 points** - James Molesworth, Wine Spectator - April 30, 2015

**4 ½ stars** - Fiona McDonald, Platter’s South African Wine Guide 2015

**Silver Medal** - International Wine & Spirits Competition, London 2014

**Silver Medal** - Veritas Wine Awards, Paarl, South Africa 2014

**Reviews** *“This is solid, with an iron edge to the mouthwatering red and black currant fruit, while tobacco, sanguine and savory notes are inlaid through the finish. Offers a streamlined, focused feel. Drink now through 2017.”*  
- JM, Wine Spectator

*“2012 maintains stellar quality of 2011: dense, ripe, dark, brooding fruit & herbal edge. Balanced, elegant & beautifully textured, oak (40% new) is integrated & tannins dry. Seamless & silky yet still powerfully muscular.”*

- FMCD, Platter’s South African Wine Guide 2015



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## Frontier 2011

CSPC# 721145

750mlx12

14.31% alc./vol.

SOLD OUT

<b>Chemical Analysis</b>	Acidity: 5.7 g/l	pH: 3.60	Residual Sugar: 4.2 g/l
<b>Grape Variety</b>	50% Cabernet Sauvignon, 30% Shiraz, 20% Merlot		
<b>Vinification/ Maturation</b>	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-liter French and American oak for 12 months. The varietals were matured separately; thereafter they were blended prior to bottling.		
<b>Tasting Notes</b>	Deep Ruby Red. Great complexity on the nose with floral notes of jasmine and violet. This is backed up by sandalwood and liquorice with hints of classic lead pencil. Ripe, juicy red fruit are prominent on the palate with a lengthy, smooth finish. The Cabernet Sauvignon and Shiraz are in perfect harmony. Together with the Merlot, this creates a well rounded, wonderfully balanced wine. <i>Impression:</i> "The three varietals each contribute unique flavours and character to the wine to make this a wonderful drinking experience. The wine will mature and soften beautifully over the next 5 years."		
<b>Production</b>	6400 cases made.		
<b>Cellaring</b>	The wine will mature and soften beautifully over the next 5 years		
<b>Scores/Awards</b>	<b>84 points</b> - James Molesworth, Wine Spectator - Web Only 2013 <b>4 stars</b> - John Platter, Platter's South African Wine Guide 2013		
<b>Reviews</b>	<i>"Rounded and easy, with cherry and red licorice notes backed by a dash of singed vanilla. Drink now. 6,400 cases made."</i> - JM, Wine Spectator  <i>"3-way cab, shiraz &amp; merlot blend shows an herbal edge in 2011. Plum &amp; tobacco flavours mingle with tar &amp; smoky depth. Body, length &amp; structure are all there. Polished yet savoury."</i> - JP, Platter's South African Wine Guide 2013		

