

# GUARDIAN PEAK



THE KALAHARI LION

## PAST VINTAGES

---

### Frontier 2011

CSPC# 721145

750mlx12

14.31% alc./vol.

<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>Winemaker</b>	Philip van Staden		
<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 a 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		



# GUARDIAN PEAK



THE KALAHARI LION

## PAST VINTAGES

---

### Frontier 2008

CSPC# 721145

750mlx12

14.5% alc./vol.

<b>Chemical Analysis</b>	Acidity: 5.4 g/l	pH: 3.74	Residual Sugar: 4.4 g/l
<b>Grape Variety</b>	52% Cabernet Sauvignon, 32% Shiraz, 17% Merlot		
<b>Winemaker</b>	Philip van Staden		
<b>Vinification/ Maturation</b>	10 months of French and American oak maturation. The three cultivars were vinified separately for eight months, followed by two months of blending prior to bottling.		
<b>Tasting Notes</b>	Bright Ruby Red. Offers aromas of candy floss, strawberries and dark ripe cherries. Shows sleek oak spice and a delicate smoked bacon essence infused with a leathery feel from the Shiraz. Refined with good body and a richly structured mid palate. Shiraz seems to dominate the palate and gives a juicy feel to the wine.		
<b>Production</b>	4810 cases made.		
<b>Cellaring</b>	The wine will mature and soften beautifully over the next 5 years		
<b>Scores/Awards</b>	<b>87 points</b> - Stephen Tanzer's International Wine Cellar - Mar/Apr 2011 <b>83 points</b> - James Molesworth, Wine Spectator - Web Only 2010 <b>4 stars</b> - John Platter, Platter's South African Wine Guide 2009		
<b>Reviews</b>	<i>"Simple, with slightly cloying plum and cherry pie notes backed by a dash of dill. Cabernet Sauvignon, Shiraz and Merlot. Tasted twice, with consistent notes. 4,810 cases made."</i> - JM, Wine Spectator  <i>"Dark berries, wild herbs, licorice and menthol on the nose. Then surprisingly lush on the palate, with sweet, spicy flavors of black cherry, plum, licorice and sexy smoky oak. Nicely integrated acidity gives this wine very good vinosity. Finishes with dusty but easygoing tannins and juicy persistence."</i> - ST, International Wine Cellar  <i>"Opulent cab/shiraz blend with merlot, always immediately accessible. 08 plush dark fruit with liquorice &amp; dried herb, firm but ripe tannins."</i> - JP, Platter's South African Wine Guide 2009		

