

SHIRAZ, GUARDIAN PEAK

Vintage

2017



GUARDIAN PEAK



A Shiraz from vineyards ranging from Mediterranean climates in Stellenbosch to more arid coastal regions, each giving different characteristics to the wine.

TASTING NOTE

Deep ruby red; 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 palate balance harmoniously with the gentle tannin structure to create a well-rounded and accessible finish.

VINIFICATION DETAILS

The wine was 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 five times a day. Maturation took place in second- and third-fill 300 litre French and American oak for 10 months.

TECHNICAL ANALYSIS

Alcohol

13.9

Residual sugar

4.5

pH

3.58

Acidity

5.9

ATTRIBUTES



Origin

South Africa



Variety

Shiraz (Syrah)



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Roelof Lotriet



Fining Agent

None



Closure

Screw top



Region

Western Cape



Vegan

Yes