

CABERNET SAUVIGNON, GUARDIAN PEAK

Vintage

2014



Previously known as Frontier, this is 100% Cabernet Sauvignon from vineyards ranging from Mediterranean in Stellenbosch to more arid coastal regions.

TASTING NOTE

Ruby red in the glass and showing a complex red fruit aroma profile, with raspberry, ripe plum and hints of cherry, lead pencil and cedar. The ripe fruit and slightly more subtle blackcurrant and apricot flavours are well supported by an integrated tannin structure. This wine has a juicy, well rounded and a full mouth-feel with a long, balanced finish.

VINIFICATION DETAILS

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

TECHNICAL ANALYSIS

Alcohol

Residual sugar

14.4

4.5

pH

Acidity

3.53

6.1

ATTRIBUTES



Origin

South Africa



Variety

Cabernet Sauvignon



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Blank



Winemaker

Philip van Staden



Fining Agent

None



Closure

Cork



Region

Western Cape



Vegan

Blank