

SMG, GUARDIAN PEAK

2020

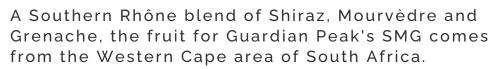




TECHNICAL ANALYSIS

Alcohol	Residual sugar		
14.1	2.1		
рН	Acidity		
3.41	5.8		

ATTRIBUTES



GUARDIAN PEAK

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TASTING NOTE

Bold black fruit and spice are followed by red cherry and raspberry. Notes of rhubarb combine with black pepper and cumin. Tangy acidity balances fine, supple tannins and juicy fruit. Cherries, cinnamon and smoky meat create layers in this refreshing, medium-bodied wine. A ratio of 60% Syrah, 30% Mourvèdre, 10% Grenache.

VINIFICATION DETAILS

Grapes were selected from various vineyards that are located in the Stellenbosch region, Breedekloof and Piekenierskloof. The grapes are fermented in open-top fermentation tanks with daily pump-overs and punch-downs. Each variety is individually vinified. A period of postfermentation maceration is encouraged for a gentle extraction of tannin and to soften existing tannins. Half of the Grenache undergoes whole bunch fermentation to enhance the ripe red fruit flavours of the grape. The wine is transferred to 300L French oak barrels for 18 months.

Origin	کی Variety	Malolactic Fermentation	Bottle Size	V egetarian
South Africa	Red Blend	Yes	75cl	Yes
Fined Using	Closure	Region	Vegan	
	Cork	Western Cape	Yes	