



A Southern Rhône blend of Shiraz, Mourvèdre and Grenache, the fruit for Guardian Peak's SMG comes from the Western Cape area of South Africa.

### 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 post-fermentation 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.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.1	2.1
pH	Acidity
3.41	5.8

### ATTRIBUTES


**Origin**

South Africa


**Variety**

Red Blend


**Malolactic  
Fermentation**

Yes


**Bottle Size**

75cl


**Vegetarian**

Yes


**Fined Using**

**Closure**

Cork


**Region**

Western Cape


**Vegan**

Yes