

SMG, GUARDIAN PEAK

2018

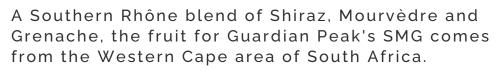
Vintage



TECHNICAL ANALYSIS

Alcohol	Residual sugar		
14.5	2.5		
рН	Acidity		
3.44	5.5		

ATTRIBUTES



GUARDIAN PEAK

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TASTING NOTE

Vibrant red currant and cranberries with by spicy notes of cardamom, bay leaf and liquorice. Tension between supple tannins and fresh acidity with expressive red fruit, blueberries, blackberries, and smoky cured meat. A blend of 76% Syrah, 15% Mourvèdre and 9% 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 punchdowns. 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	& Variety	Malolactic Fermentation	Bottle Size	V egetarian
South Africa	Red Blend	Yes	75cl	Yes
Fined Using	Closure	Region	Vegan	
	Cork	Western Cape	Yes	