



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

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 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
14.5	2.5
pH	Acidity
3.44	5.5

### ATTRIBUTES


**Origin**

South Africa


**Variety**

Red Blend


**Malolactic Fermentation**

Yes


**Bottle Size**

75cl


**Vegetarian**

Yes


**Winemaker**

Roelof Lotriet


**Fining Agent**

None


**Closure**

Cork


**Region**

Western Cape


**Vegan**

Yes