



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

Aromas of red cherries and hedgerow fruit combine with savoury spice and cured meat. Fresh berry fruit follows through on the palate, with layered notes of dried apricot, cardamom, and allspice, backed up by supple but firm tannins. Juicy and medium bodied, the wine finishes on a spicy dry note. A blend of 64% Syrah, 31% Mourvèdre and 5% Grenache.

VINIFICATION DETAILS

The Syrah, Mourvèdre and Grenache were all hand-harvested, destemmed and crushed separately. The grapes were fermented in open-top fermentation tanks with pump-overs and punch-downs daily. Each variety was individually vinified. A period of post-fermentation maceration was encouraged for a gentle extraction of tannin and to soften existing tannins. Half of the Grenache underwent whole bunch fermentation to enhance the ripe red fruit flavours of the grape. The wine was transferred to 300L French oak barrels for 18 months (of which 30% new oak) for further barrel maturation.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	3.3
pH	Acidity
3.54	5.4

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