



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

The 2016 SMG is a vibrant ruby red. A pronounced fragrance of bright cranberry and fresh red plum jumps out of the glass. Spicy and savoury aromas follow with pepper, allspice, and toasty notes weaving together elegantly. The palate is rich and juicy but not heavy, with ripe, textured tannins balanced by fresh acidity. Red fruit flavours combine with black cherry, liquorice, and savoury notes of cured meat to create good complexity. Medium bodied with a refined, dry finish. A blend of 66% Syrah, 24% Mourvèdre and 10% Grenache.

VINIFICATION DETAILS

After hand harvesting the Syrah and Mourvèdre were destemmed while the Grenache was partially destemmed, leaving 50% of the grapes as whole bunches. The varieties were vinified separately, fermenting in open-top fermenters with regular punch downs followed by post-fermentation maceration to aid gentle extraction of phenolics. The wine was aged for 12 months in a combination of 300l and 500l French oak barrels, using 30% new oak.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	3.3
pH	Acidity
3.50	5.7

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