



# GUARDIAN PEAK

**Sauvignon Blanc 2018**  
A crisp, light Sauvignon Blanc  
perfect to be enjoyed on a  
beautiful summer's afternoon.

W.O. 46% Darling | 19% Elgin | 35% Breedeekloof  
Winemaker: Roelof Lotriet  
Sauvignon Blanc 100%  
Alc: 12.60% | Acid: 6.5g/l | pH: 3.18 | RS: 1.9g/l

*Live with wine*



A refreshing style of Sauvignon Blanc, 2018 Vintage is lead with notes of ripe green fruits, green melon, gooseberries and kiwis, finished off with hints of litchi.



An elegant and clean pallet is supported by flavours of granny smith apple, honeydew and gooseberry's while the light/medium acidity allows for an altogether balanced Sauvignon Blanc.



Reductive style of winemaking is used to preserve the aromatic fruit character of the wine. The wine was fermented at 12-14°C in stainless steel tanks until dry.



The grapes are sourced from various pockets of vineyards from the Elgin, Darling, and Breedeekloof regions. The pockets were selected for their different characteristics that they instill in the wine. The vineyards ranged from 315m to 600m above sea level.

