



GUARDIAN PEAK

2016
SMG®

66% Syrah | 24% Mourvèdre | 10% Grenache
Wine of Origin Western Cape

A blend inspired by the wines of the Mediterranean.

Since 2001, this classic blend of Rhone varieties expresses perfectly how formidable yet uncomplicated this style of wine can be.

Viticulture

The grapes are selected from various vineyards across the Western Cape. The Syrah from Stellenbosch provides structure, Mourvèdre from the Bredekloof adds spice and savoury notes while the Grenache from the Piekenierskloof contributes zesty red fruit.

Vinification

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

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, all spice, 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.



ALCOHOL	14.5%
RESIDUAL SUGAR	3.3 g/l
ACIDITY	5.7 g/l
pH	3.50