



GUARDIAN PEAK

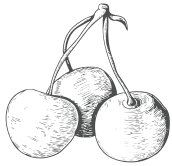
SMG

2022

W.O. WESTERN CAPE | WINE OF SOUTH AFRICA

60% Syrah | 30% Mourvèdre | 10% Grenache

TASTING NOTES



Red cherry, black currant, thyme and tobacco combine in a typical expression of a Southern Rhone blend. Full bodied with bold, spicy tannins and balanced acidity that lend structure to the rich combination of fruit, spice and earth. Dense flavours of mulberry and blackberry layered with tobacco, leather and cinnamon make this a serious wine to be enjoyed with grilled red meat.

WINEMAKING

Grapes were selected from various vineyards that are located in the Stellenbosch region, Breede kloof and Pieskenierskloof. The grapes are fermented in open-top fermentation tanks with daily pump-overs and punch-downs. 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.

SERVING SUGGESTION

Serve with Charcuterie | Ribeye | Roast Lamb

Recommended Temperatures 12-14°C / 54-58°F

Alcohol 14.18% Acid 5.7 g/l

Sugar 1.8 g/l pH 3.45

