



GUARDIAN PEAK

Sauvignon Blanc 2016

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

W.O. Darling 37% | Stellenbosch 33% | Breedekloof 30%
Winemaker: Roelof Lotriet
Sauvignon Blanc 100%
Alc: 13.57% | Acid: 6.1g/l | pH: 3.21 | RS: 1.9g/l
Date Bottled: 13 June 2016
Date Tasted: 23 June 2016
Date Released: 1 August 2016

Live with wine



A wonderfully complex aroma of green figs, kiwi and gooseberries are supported by asparagus and hints of pawpaw.

The tropical fruit flavours, particularly kiwi and litchi notes, give way to a fresh gooseberry character which is maintained by a beautiful minerality. This wine has a fresh, yet graceful mouthfeel and a crisp, clean finish.

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 Darling, Stellenbosch and Breedekloof 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.

