



GUARDIAN PEAK

2017
SMG®

64% Syrah | 31% Mourvèdre | 5% Grenache
Western Cape Wine of Origin

A blend inspired by the wines of the Mediterranean.

We have been making the SMG since 2001, with the aim to create a wine that is both serious yet accessible for every-day enjoyment.

Viticulture

The grapes were selected from various vineyards that are located in the Stellenbosch region (Syrah), Bredekloof region (Mourvèdre) and Piekenierskloof region (Grenache). The different soil types and climatic conditions allow for warmer fruit flavors, as well as adding complexity to the wine.

Vinification

The Syrah, Mourvèdre and Grenache were all hand-harvested, destemmed and crushed separately. The grapes are fermented in open-top fermentation tanks with pump-overs and punch-downs daily. 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 (30% new oak) for further barrel maturation.

Tasting Note

Aromas of red cherries and hedgerow fruit combine with savoury spice and cured meat. Fresh berry fruit follows through on entry, with layered notes of dried apricot, cardamom, and all spice, backed up by supple but firm tannins. Juicy and medium bodied, the wine finishes on a spicy dry note, which leaves you wanting more.



ALCOHOL 14.5%

RESIDUAL SUGAR 3.3 g/l

ACIDITY 5.4 g/l

pH 3.54
