



GUARDIAN PEAK



CHENIN BLANC 2026

TASTING NOTES

Vibrant aromas of fresh pineapple, lime and elderflower, layered with subtle notes of peach. The palate is bright and expressive, with lively acidity balanced by a smooth, rounded texture. Flavours of pineapple, yellow apple, lime and quince carry through to a clean, well-balanced finish that is both refreshing and easy to enjoy.

WINEMAKING

Grapes are sourced from Polkadraai and Devon Valley in Stellenbosch, with 40% of the fruit from bush vines. The Chenin Blanc is pressed before cool fermentation with selected yeasts that yield pure varietal characteristics. The wine spends time on the fine lees to add texture before bottling.

SERVING SUGGESTIONS

Serve with:
Grilled Line Fish | West Coast Mussels | Caesar Salad

Recommended Temperature: 3–7°C

TECHICAL ANALYSIS

Alcohol: 12.91%	Acid: 5.2 g/l
Sugar: 1.5 g/l	pH: 3.25

W.O. WESTERN CAPE