

# GUARDIAN PEAK

(STELLENBOSCH, WESTERN CAPE)

www.guardianpeak.com



Fine wine, superb food and magnificent panoramic views are the signature feature of the new Guardian Peak winery which opened in December 2005. These fruit driven wines include three red blends and three single varietal wines which embody the new-world style of winemaking allowing them to be enjoyed at an early age.

The Guardian Peak brand is designed to complement those who enjoy a healthy, active, outdoor lifestyle, and the wines are crafted to be accessible and enjoyed anywhere at any time. Philip van Staden started with the company in 2004, where he completed a harvest at Rust en Vrede. After a move to Ernie Els wines and four years later, Philip moved down to Guardian Peak in 2009 where he has taken over the winemaking responsibilities.

The climate is Mediterranean with the rainfall +- 650mm per annum, the vineyards are located high up on the northern slopes of the Helderberg Mountain. This contribution imparts warmer fruit flavours to the wine. In summer, the vineyards close proximity to the Atlantic Ocean result in cool sea breezes that keeps temperatures lower, extending the ripening period.

The vineyards have a diverse composition of soil and topography which add complexity and an array of different characteristics to our wines.

## SMG (Syrah, Mourvèdre, Grenache) 2016

CSPC# 716845

750mlx12

14.50% alc./vol.

**Chemical Analysis** Acidity: 5.7 g/l      pH: 3.50      Residual Sugar: 3.3 g/l  
**Grape Variety**

*66% Syrah, 24% Mourvèdre, 10% Grenache*

**Winemaker** Roelof Lotriet

**Climate** Mediterranean with the rainfall ± 650mm per annum, the Syrah, Mourvèdre and Grenache grapes were selected from various vineyards that are located in the Stellenbosch region. Different soil types and climatic conditions allow for warmer fruit flavours, as well as adding complexity to the wine.

**Green Credentials** Accredited Integrated Production of Wine (IPW) estate.

**Vineyards** The grapes are selected from various vineyards across the Western Cape. The Syrah from Stellenbosch provides structure, Mourvèdre from the Breedekloof adds spice and savoury notes while the Grenache from the Piekienerskloof 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 Notes** 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. 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.

**Cellaring** The wine will mature and soften beautifully over the next 5 years



**Scores/Awards** **4\* stars (89 points)** - Greg de Bruyn, Platter's South African Wine Guide 2020  
**91 points** - Tim Atkin, MW - [timatkin.com](http://timatkin.com) - 2018

**Reviews** *"Delicious, juicy syrah, mourvèdre, grenache 2016 gushes red berry aromas, dense spicy compote gets a gentle tannin caress threaded with herbal scrub."*  
- JP, [wineonaplatter.com](http://wineonaplatter.com)

*"Grapes for this Rhône-style blend were sourced from a number of prime sites in Stellenbosch with an eye to creating a complex reflection of different soil and climatic influences. The resulting wine is big and smooth, with red fruit, baking spices and a savoury undertone. Artfully made and ideal for sweet pulled-pork sandwiches. "*  
- TA, [timatkin.com](http://timatkin.com)

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