



PAST VINTAGES

Summit (formerly SMG) 2015

CSPC# 716845

750mlx12

14.14% alc./vol.

Chemical Analysis	Acidity: 6.1 g/l	pH: 3.48	Residual Sugar: 4.5 g/l
Grape Variety	61% Syrah, 32% Mourvèdre, 7% Grenache		
Winemaker	Roelof Lotriet		
Climate	Mediterranean with the rainfall \pm 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.		
Vinification/ Maturation	The three cultivars were vinified separately. Fermentation took place in open top fermenters and was followed by a maceration period of 14 days after primary fermentation. The Syrah and Mourvèdre were matured separately in French oak 300L barrels for 18 months. 30% new oak. The Grenache is unoaked to preserve its natural fruit character. Malolactic fermentation took place in the barrels.		
Tasting Notes	Aromas of youthful black and red fruits allow for a fresh and lively nose, finished with hints of Christmas cake, cassis and cedar spice. This wine has well integrated, full palate. Dark fruits of sweet spice elevate flavours of black Forrest and cherry cakes. This wine has a long complex finish with ripe grippy tannins.		
Cellaring	The wine will mature and soften beautifully over the next 5 years		





PAST VINTAGES

Summit (formerly SMG) 2014

CSPC# 716845

750mlx12

14.55% alc./vol.

Chemical Analysis	Acidity: 6.1 g/l	pH: 3.48	Residual Sugar: 3.0 g/l
Grape Variety	66% Syrah, 25% Mourvèdre, 9% Grenache		
Winemaker	Roelof Lotriet		
Climate	Mediterranean with the rainfall \pm 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.		
Vinification/ Maturation	The three cultivars were vinified separately. Fermentation took place in open top fermenters and was followed by a maceration period of 14 days after primary fermentation. The Syrah and Mourvèdre were matured separately in French and American oak for 18 months. The Grenache is unoaked to preserve its natural fruit character. Malolactic fermentation took place in the barrels.		
Tasting Notes	Deep ruby red. Aromas of elegant red fruit, raspberry with subtle cedar notes. Well supported by a freshly cracked black pepper undertone. On the palate, rich red fruit follows through with a fresh vibrant mouthfeel. Very well integrated oak, with ripe sophisticated tannins.		
Cellaring	The wine will mature and soften beautifully over the next 5 years		
Scores/Awards	90 points - James Molesworth, Wine Spectator - May 31, 2017 4 stars - Cathy Marston, Platter's South African Wine Guide 2017		
Reviews	<i>"Ripe and packed with lots of mouthwatering fig, boysenberry and raspberry compote flavors that pump through, supported by toasted vanilla and red licorice notes. Shows good drive through the finish to match the heft. Syrah, Mourvèdre and Grenache. Drink now through 2021. 1,415 cases made."</i> - JM, Wine Spectator <i>"Leathery peppery notes to 2014's mix of bright red-berried fruit. Supple tannins & lovely mouthfeel despite hefty alcohol. Mainly shiraz with mourvèdre & grenache playing minor roles."</i> - CM, Platter's South African Wine Guide		





PAST VINTAGES

SMG (Syrah, Mourvèdre, Grenache) 2010

CSPC# 716845

750mlx12

14.65% alc./vol.

Chemical Analysis	Acidity: 5.8 g/l	pH: 3.58	Residual Sugar: 3.0 g/l
Grape Variety	54% Syrah, 38% Mourvèdre, 8% Grenache		
Winemaker	Philip van Staden		
Vinification/ Maturation	The three cultivars were vinified separately. Fermentation took place in open top fermenters and was followed by a maceration period of 14 days after primary fermentation. The Syrah and Mourvedre were matured separately in 100% new French and American oak for 18 months. The Grenache is unoaked to preserve its natural fruit character. Malolactic fermentation took place in the barrels.		
Tasting Notes	Intense ruby red. The different components of the wine show finesse in their integration. The combination of red fruit and hints of tobacco are beautifully enhanced by the subtle spice and savoury notes that is characteristic of Syrah from the Stellenbosch region. On the palate there is exceptional follow-through, with well-integrated tannins and fresh red fruit aiding in creating an elegant wine with good structure and length in the palate.		
Production	1,000 cases made.		
Cellaring	The wine will mature and soften beautifully over the next 5 years		
Scores/Awards	91 points - James Molesworth, Wine Spectator - June 15, 2013 4 stars - John Platter, Platter's South African Wine Guide 2009 Gold Medal - Selection Mondiale des Vins Canada 2013 Silver Medal - Concours Mondial de Bruxelles 2013 Bronze Medal - International Wine Challenge 2013		
Reviews	<i>"Very polished, offering dark boysenberry, plum and anise flavors seamlessly layered and backed by a dark spice note. An accent of Christmas pudding appears on the finish, kept honest by the solid structure. Syrah, Mourvèdre, and Grenache. Drink now through 2018. 1,000 cases made"</i> - JM, Wine Spectator <i>"Shiraz-led 2010 with mourvèdre, grenache in a minor role (8%). Clove & cherry abundance with grip & power reining it in. Refined yet chunky too. Some Piekenierskloof fruit, as in ultra-ripe 2009"</i> - JP, Platter's South African Wine Guide		



GUARDIAN PEAK



THE KALAHARI LION

PAST VINTAGES

SMG (Syrah, Mourvèdre, Grenache) 2005

CSPC# 721144

750mlx12

14.5% alc./vol.

Chemical Analysis	Acidity: 6.9 g/l	pH: 3.36	Residual Sugar: 2.8 g/l
Grape Variety	63% Syrah, 29% Mourvèdre, 8% Grenache		
Winemaker	Loius Strydom & Coenie Snyman		
Climate	Mediterranean with the rainfall \pm 650mm per annum, the EE 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 2004 vintage started very dry and no rain was recorded in February. Fortunately the rain came in the beginning of March. This gave the vineyard the required boost to ripen the crop properly.		
Soil	A diverse composition of soil and topography add complexity and an array of different characteristics to the wine.		
Vinification/ Maturation	The three cultivars were vinified separately. Fermentation took place in open top fermentors and was followed by a maceration period of 14 days after primary fermentation. The Syrah and Mourvèdre were matured separately in 100% new French and American oak for 18 months. The Grenache is unoaked to preserve its natural fruit character. Malolactic fermentation took place in the barrels.		
Tasting Notes	Deep red with bright red rim. Herbaceous, with a spiciness that is delicately extracted from the oak. Floral aromas of jasmine make the initial impression, developing into rich coffee and mocha flavours. Pleasant, fresh, red fruit flavours are noticeable on the palate. This is softly supported by coffee and mocha flavours that follow-through from the aroma. This delicate red wine with a full mouth-feel should develop beautifully. The well-rounded, integrated tannin structure allows for an elegant wine and a wonderful drinking experience.		
Scores/Awards	<p>89 points - John Szabo, Wineaccess.ca</p> <p>88 points - Jamie Goode, wineanorak.com - May 2007</p> <p>88 points - Stephen Tanzer, ST's International Wine Cellar - Mar/Apr 2009</p> <p>87 points - Susan Kostrzewa, Wine Enthusiast - July 1, 2007</p> <p>Bronze Medal/3 stars - Decanter World Wine Awards 2007</p> <p>4 stars - John Platter, Platter's South African Wine Guide 2008</p>		
Reviews	<p><i>"Hardly subtle, but packed full of jammy black fruit, oak, smoke, wet earth and clay flavours with just a touch of Cape funkiness. This is a solid bruiser for chewing around the BBQ. Big alcohol gives it almost a sweet impression, coating the tannins nicely. Drink now or hold until around 2012."</i></p> <p>- JS, wineaccess.ca</p> <p><i>"From Engelbrecht and Els this is a blend of Syrah (63%), Mourvèdre (29%) and Grenache (8%). Deep coloured, this has a bright dark fruits nose. The palate has a little bit of green in the background with lovely bright dark fruits. Quite fresh, with blackcurrant dominating. Finishes berryish and a touch green. Very good+ 88/100"</i></p> <p>- JG, Wineanorak.com</p>		



"This is unique not only because it's the first such blend to be produced in South Africa

GUARDIAN PEAK



THE KALAHARI LION

PAST VINTAGES

(Syrah-Mourvèdre-Grenache) but also because of its exotic palate of dark chocolate, plum and spice flavors. The wine is fun and vibrant but also elegant and complex enough to stand on its own in the glass, and it still exhibits the measured restraint for which the French, and many South African wines, are known."

- SK, Wine Enthusiast

"Elegant, spicy and black fruits nose. Well integrated, seamless fruit framed by oak. A little hot."

- Decanter.com

"After slight dip in 04 (★★★★☆), 05 back on form: shiraz-led (63%) blend with 29% mourvèdre, peppery grenache builds character. Already smooth, but plenty to give. Fr/Am oak, all new."

- JP, Platter's South African Wine Guide 2008
