



GUARDIAN PEAK

LAPA

We have always respected the style of Cabernet Sauvignon that the Napa Valley produces, wines with beautiful balance, yet full of power. Our first vintage of the Lapa Cabernet Sauvignon was in 2004, and this is our interpretation that is still true to our home of Stellenbosch, South Africa.

2016 VINTAGE

100% Cabernet Sauvignon
Stellenbosch Wine of Origin

Viticulture

The grapes were selected from various vineyards that are located in the Stellenbosch region. The main soils types associated with these selected vineyards are Decomposed Granite, Tukulu, Clovelly, and Hutton. The diverse composition of soils and topography allow for warmer fruit flavors, as well as adding complexity and an array of different characteristics to the wine. Although a small vintage it remains great, as the focus is to produce quality wines.

Vinification

The Lapa Cabernet Sauvignon was hand-harvested, destemmed and crushed. To maximise colour extraction the must is left to macerate before fermentation begins. The grapes are fermented in open-top fermentation tanks with pump-overs and punch-downs daily. A period of post-fermentation maceration is encouraged for a gentle extraction of tannin and to soften existing tannins. The wine is transferred to 300L French oak barrels for 18 months (30% new oak) for further barrel maturation.

Tasting Note

The 2016 Lapa displays more restraint than previous vintages with subtle characteristics of dark fruits and cedar aromas on the nose. Hints of tobacco and smoky cigar box form enhances the wonderful complexity of the aroma. The substantially fruit driven palate of blackcurrant and black cherry is supported by smooth, ripe tannins. The balanced wooded characteristic and long lasting finish adds to the elegance and charm of this wine.



ALCOHOL	14.69%
RESIDUAL SUGAR	1.8 g/l
ACIDITY	6.3 g/l
pH	3.48