



GUARDIAN PEAK

SUMMIT

SYRAH MOURVÈDRE GRENACHE

We have been making this wine since 2001, and in our opinion this expresses just how formidable, yet uncomplicated wines with these Rhone varietals can be.

2016 VINTAGE

61% Syrah | 32% Mourvèdre | 7% Grenache
Western Cape Wine of Origin

Viticulture

The grapes were selected from various vineyards that are located in the Stellenbosch region (Syrah), Breedekloof 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 black and red fruits allow for a fresh and lively nose, finished with hints of Christmas cake, baking spices and peppers. Ripe red fruits concentrated the palate leaving fresh and juicy finish. The 2016 Summit is a medium to full-bodied, richly textured wine with concentrated spicy red fruit. There is something very moreish about the 2016 vintage with it's restraint elegance.



ALCOHOL 14.34%

RESIDUAL SUGAR 4.8 g/l

ACIDITY 5.4 g/l

pH 3.54
