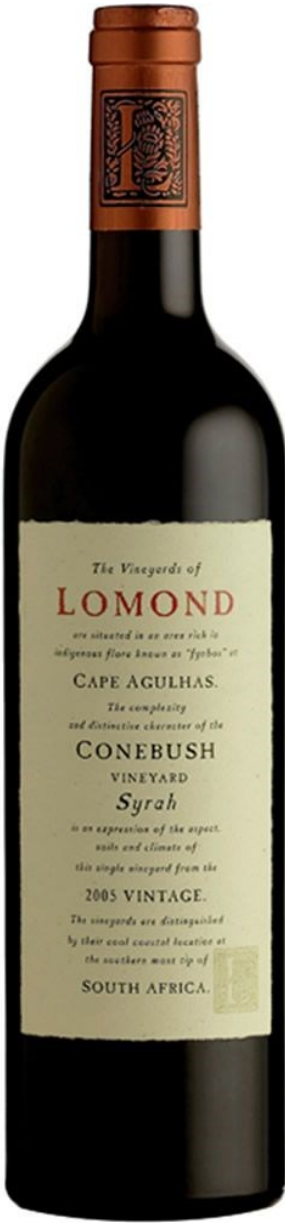
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Lomond Conebush Syrah 2007

Colour: Dark ruby
Bouquet: Stewed fruit and prunes with notes of white pepper matched with sweet ripe fruit and tobacco.
Palate: A beautifully integrated and elegant wine with supple, soft tannins.



variety : Shiraz | 100% Shiraz
winery : Lomond Wine Estate
winemaker : Kobus Gerber
wine of origin : Cape Aghulas
analysis : **alc :** 13.23 % vol **rs :** 2.2 g/l **pH :** 3.4 **ta :** 6.1 g/l
type : Red **style :** Dry
pack : Bottle **closure :** Cork

2012 Veritas Wine Awards - Bronze Medal

in the vineyard : **The vineyards:**
The vineyards are planted in north-westerly facing blocks on the lower reaches of the farm as well as within view of the sea, in sandy, gravelly and highly weathered soils with a clay substructure. The vines are trellised on a 5-wire hedge system and pest and disease control is managed according to the IPW rules and standards. Stand-by irrigation is adopted.

The soil:
The range of soils and variety of clones planted, have contributed to the complexity of the wine. The grapes were harvested by hand between 23,5° B and 25° B
Viticulturist: Wayne Gabb

about the harvest: The grapes were hand-picked and hand-sorted.

in the cellar : The grapes were destemmed and crushed into stainless steel tanks, fermented over seven days, reaching a peak temperature of 27° C. The juice was pumped over every 3 hours for 25 minutes at a time. On completion of fermentation, the wine spent a further three days on the skins for optimal colour and flavour extraction. The free-run juice was then drained off and the skins pressed gently. Malolactic fermentation occurred naturally.

The wine was transferred into small new French oak casks, where it spent 18 months. After racking, the wine was given an egg-white fining and gentle filtration before bottling.