

## Lomond Conebush Single-Vineyard Syrah 2008

Colour: Dark ruby.

Bouquet: Aromas of black and red fruit with nuances of pepper spice and cloves while fresh violets contribute to a complex bouquet.

Palate: A beautifully-integrated and elegant wine with complex flavours of white pepper, cherries, plums, and supple, soft tannins. An oak spice finish provides balance.

**variety** : Shiraz | 100% Shiraz

**winery** : Lomond Wine Estate

**winemaker** : Justin Corrans and Wayne Gabb

**wine of origin** : Cape Agulhas

**analysis** : alc : 14.50 % vol   rs : 2.20 g/l   pH : 3.57   ta : 5.54 g/l

**type** : Red   **style** : Dry

**pack** : Bottle   **closure** : Cork

Old Mutual Trophy Wine Show 2012 - Bronze

International Wine Challenge 2012 - Silver Medal

Old Mutual Trophy Wine Show 2011 - Silver Medal

### in the vineyard : Background

Lomond Wines was established in July 2004 as a joint venture between Distell and Lomond Properties. Lomond, in the Gansbaai area, is situated in the valley of the Uilenkraal River and located at a most southerly latitude - 34°34' south. It is one of only a handful of wine farms within the Cape Agulhas appellation of origin. The farm falls within the Winkler Zone 2, with relatively little variation in day-night temperatures throughout the year. Located about 8km from the sea, it is kept cool by the south-westerly and southeasterly winds during the summer months. The prevailing cool temperatures mean that vineyards ripen several weeks later than their Stellenbosch counterparts, with harvesting taking place towards March.

Altitudes vary, with some blocks around 50m above sea level, while others are located around 100m above sea level, with an unhindered exposure to the sea. However, even the lowest-lying vineyards still benefit from the cool maritime winds. The farm consists of 1 000ha, 120ha of which are planted with vines. The main grape varieties are Sauvignon blanc, Merlot, Shiraz, Semillon, Nouvelle, Cabernet Sauvignon, Pinot Noir and Viognier.

Lomond's geological formations are unique. The soils are mostly of sandstone and shale origins with the intrusion of granite in sections creating lean, gravelly soils. This marked diversity of soil types combined with the valley location allow for the production of superb 'single-vineyard' wines from individual vineyard blocks.

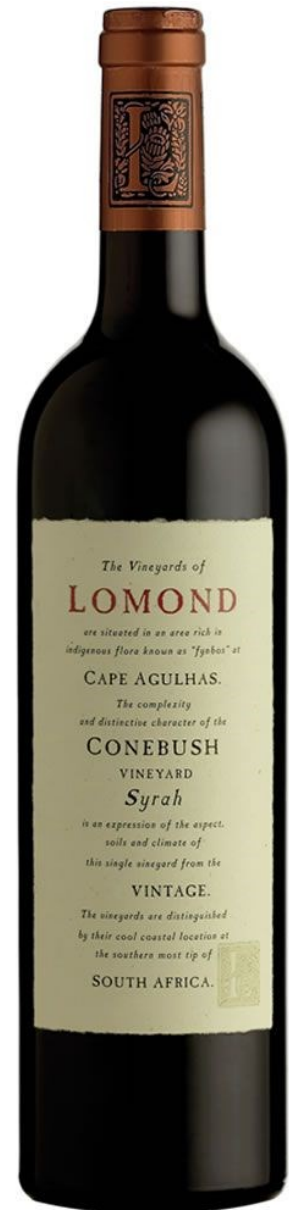
Lomond is a member of both the Walker Bay Fynbos Conservancy and the Biodiversity and Wine Initiative (BWI), which rewards producers for sustainable wine-growing practices.

This wine is named after the Leucadendron plant species.

### Vineyards

The vineyards are planted within view of the ocean on northwesterly facing slopes on the lower reaches of the farm, in sandy, gravelly and highly-weathered soils with a clay substructure. The vines are trellised on a five-wire hedge system and pest and disease control is managed according to the IPW rules and standards. Stand-by irrigation is adopted. The range of soils and variety of clones planted has contributed to the complexity of this wine.

**about the harvest**: The grapes were harvested by hand at 23.5° to 25° Balling, with



yields averaging 8 tons per hectare.

**in the cellar :**

The hand-picked and hand-sorted grapes were destemmed, crushed into stainless-steel tanks and inoculated with a selected yeast culture. The fermentation temperature was carefully controlled, reaching a peak temperature of 27°C. The juice was carefully pumped with the level of extraction evaluated through tasting during fermentation. On completion of fermentation, the wine spent a further three weeks on the skins for optimal extraction of colour and flavour. The free-run juice was then drained off and the skins pressed gently into first-fill barrels. Malolactic fermentation occurred naturally after which the wine was racked. The wine matured for a period of 18 months in the same barrels. Only the most excellent barrels were selected for fining and filtration prior to bottling.