

Lomond Syrah 2009

Colour: Ruby red.

Bouquet: Aromas of ripe prunes and cherries with hints of wood spices and notes of pepper in the background.

Taste: A rich, full-bodied wine with a velvety mouthfeel and a beautifully-integrated fresh, fruity character and elegant, supple and soft tannins.

variety : Shiraz | 100% Shiraz

winery : Lomond Wine Estate

winemaker : Kobus Gerber

wine of origin : Cape Agulhas

analysis : alc : 14.09 % vol rs : 2.5 g/l pH : 3.56 ta : 6.6 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

Decanter World Wine Awards 2013 - Bronze 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 south-easterly 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 Vioigner.

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.

Vineyards (Viticulturist: Wayne Gabb)

The vineyards are planted within view of the ocean on north-westerly 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. The grapes were harvested by hand at 23,5° to 25° Balling, with yields averaging 8 tons per hectare.

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in the cellar : The hand-picked and hand-sorted 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 three hours for 25 minutes at a time. On completion of fermentation, the wine spent a further three days on the skins for optimal extraction of colour and flavour. 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 barrels, where it spent 18 months. After racking, the wine was given an egg-white fining and gentle filtration before bottling.