

## LOMOND CONEBUSH SINGLE VINEYARD SYRAH 2017

### BACKGROUND

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 a handful of wine farms within the Cape Agulhas appellation of origin. 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.

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

### VINEYARDS

The vineyards are planted in north-west 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 vineyards of Lomond are surrounded by indigenous flora known as Fybos. This single vineyard wine is named after a vulnerable listed species endemic to the Agulhas Region, *Leucadendron Coniferum*.

### WINEMAKING

The hand-picked and hand-sorted grapes were destemmed, crushed into small open tanks and inoculated with a selected yeast culture. The fermentation temperature was carefully controlled, reaching a peak temperature of 27°C. The skins were carefully punched-down by hand 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. The barrels were then tasted and screened to ensure that only the best barrels were selected for fining and filtration.

**COLOUR :** Dark ruby.


**BOUQUET :** Rich and juicy with hints of plums and oak spice, dark chocolate in the background

**TASTE :** A beautifully concentrated wine with dark fruit and well-structured tannins, with a long finish. Elegant.

### CHEMICAL ANALYSIS

ALCOHOL	:14 %	RESIDUAL SUGAR	: 2.5 g/l
TOTAL ACIDITY	:5,6	pH	: 3,57

WINEMAKER : Hannes Meyer | APPELLATION: Cape Agulhas | GRAPE VARIETAL: Shiraz

 @lomondwine  @LomondWine  www.facebook.com/lomondwine

T: +27 (0)28 388 0095 | E: info@lomond.co.za | www.lomond.co.za