



LOMOND CAT'S TAIL SINGLE VINEYARD SYRAH 2020



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 crafted from individual vineyard blocks. Lomond is a member of the Walker Bay Fynbos Conservancy and is the only wine estate to sign a conservation servitude in favour of Fauna and Flora International conserving the critically endangered Elim Fynbos.

VINEYARDS

The vineyards are planted in north-west facing blocks on the lower reaches of the farm within view of the sea, in KoffieKlip and highly weathered soils.

The vineyards of Lomond are surrounded by indigenous flora known as Fynbos. This single vineyard wine is named after a vulnerable listed species endemic to the Agulhas Region, *Erica Lineata* or *CatsTail Erica*.

WINEMAKING

The hand-picked and hand-sorted grapes were destemmed 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 pressed gently into first and second-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.

WINEMAKER'S COMMENTS

COLOUR : Dark ruby red.

BOUQUET : Rich fruit with hints oak spice, white pepper and floral notes

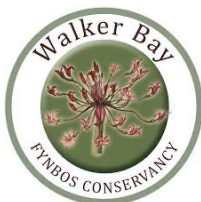
TASTE : Rich and intense. Bold flavours of dark chocolate, spice and red fruit

CHEMICAL ANALYSIS

ALCOHOL	14.5%	RESIDUAL SUGAR	:2.8 g/l
TOTAL ACIDITY	5.6	pH	: 3,57

AWARDS

2019	James Suckling	91 Points
2020	Platter	4 1/2 Stars
	Decanter	91 Points



WINEMAKERS: Anné Van Heerden | APPELLATION: Cape Agulhas | GRAPE VARIETAL: Shiraz

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