



Lomond
CAPE AGULHAS WINES

LOMOND BELLADONNA SMV 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, *Amaryllis Belladonna*.

WINEMAKING

The Syrah was fermented dry in stainless steel tanks, transferred to barrels for malolactic fermentation and aging. The Mourvèdre was fermented in 500 kg open bins followed by malolactic fermentation and aging in 300 liter barrels. The Viognier spent the first third of fermentation in stainless steel tanks before being transferred to old 300 liter barrels for the remainder. The wine was left to mature further in a combination of new and older French Oak for between 12 and 14 months before being blended to obtain the optimum blend.

WINEMAKER'S COMMENTS

COLOUR: Clear, vibrant and rich ruby red.




BOUQUET: Juicy red fruit with ample black pepper and other spices and hints of floral notes.

TASTE : Rich and intense flavours of pepper, dark chocolate and spice with soft, silky tannins.

CHEMICAL ANALYSIS

ALCOHOL	: 14%	RESIDUAL SUGAR	: 2.2 g/l
TOTAL ACIDITY	: 5.59	pH	: 3.50

WINEMAKERS: Hannes Meyer | **APPELLATION:** Cape Agulhas | **GRAPE VARIETAL:** Shiraz 79%, Mourvèdre 15%, Viognier 6%

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