



Lomond Syrah 2016

Cape Agulhas

Lomond Wine Estates (Pty) Ltd, Western Cape, South Africa

eCommerce # 794784 | 14.5 % alc./vol. | \$24.05

A blend of Syrah grapes from a variety of soil types to create a wine that is greater than the sum of its components. Deep ruby. Expressive aromas of classic spice, with beautiful blackberry undertones. Abundant aromatic flavours of white pepper with dark fruit and well-structured tannins. Elegant.

Terroir:

Lomond is situated on The Agulhas Plain near the southernmost tip of Africa at Cape Agulhas – the meeting place of the Indian and Atlantic Oceans. The vineyards were planted only on previously cultivated land within sight of the ocean. This maritime climate with the resulting cooling sea breezes ensures that the vineyards are kept cool which results in late ripening intense fruit.

The vineyards planted in north-west facing blocks on the lower reaches of the farm in sandy, gravelly and highly weathered soils with a clay substructure.



Vinification:

Hand-picked and hand-sorted. The different vineyard blocks were vinified separately. 3 weeks on the skins. The free-run juice drained off and the skins pressed gently into first, second and third-fill barrels. Natural malolactic followed by racking. Matured for ~ 18 months in French barrels.

Variety: Syrah 100%

Residual Sugar: 2.3 g/L

Serving suggestion and food pairing: Serve at 18°C. Perfect for meat dishes - stews, roast beef, steak, venison, and various cheeses.

James Suckling

90p

Berliner Wein Trophy

Gold

Platter

4 stars

JAMES SUCKLING.COM

