



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 vineyard from which the fruit was sourced is situated on a south-facing slope on the lower-lying areas of the farm with a mixture of soil types comprising mainly Estcourt, Dresden and Cartref. Two different Merlot clones have been planted on Richter 110 rootstocks.

The vines are trellised on a five-wire hedge system. Active suckering and removal of late ripening bunches results in low yield and grapes of an exceptionally high quality.

WINEMAKING

The grapes were harvested at between 23,5 to 25 degree balling. The handpicked and hand-sorted grapes were de-stemmed and crushed into stainless-steel tanks before being fermented over seven days (reaching a peak temperature of 27°C). Extraction was achieved through rack-and-return and pump-overs. Ferments were tasted daily to determine the level of extraction, and pump-overs were adapted accordingly. On completion of fermentation, the wine spent a further three days on the skins for optimal colour and flavour extraction. The free-run juice was then drained off and the skins pressed gently. A portion of the wine was transferred to small French oak barrels where it underwent natural malolactic fermentation before being racked back into the barrels and matured for a period of 14 months. After maturation the wine was blended with wine which was matured in stainless steel tanks and gently filtered before bottling.

COLOUR : Deep red with a bright ruby hue.

BOUQUET : Dark chocolate mint, ripe sweet dark berries, black olives and prunes.

TASTE : Clean cherry flavours with a hints of Fynbos and oak spice.

CHEMICAL ANALYSIS




ALCOHOL	:14%	RESIDUAL SUGAR	: 3.8 g/l
TOTAL ACIDITY	:5,5	pH	: 3,53

AWARDS

2017: James Suckling

90 Points

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

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