



LOMOND MERLOT ROSE' 2019

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 and supplementary irrigation is given by drip irrigation when required.

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WINEMAKING

The grapes were hand-harvested at 22° Balling during February. The fruit was gently pressed and the juice separated from the skins.

The juice was cold-settled overnight. After cold-settling the clarified juice was racked and inoculated with a selected yeast and then fermented in stainless steel tanks. After fermentation the wine was racked from the lees, stabilised and filtered prior to bottling.

WINEMAKER'S COMMENTS

COLOUR : Soft Strawberry.

BOUQUET : Abundant aromas of fresh strawberries, red cherries and rose petal, with a hint of candyfloss.

TASTE : Medium bodied with fresh crisp acidity supported by a depth of strawberry and spicy flavours.

CHEMICAL ANALYSIS

ALCOHOL : 13%

RESIDUAL SUGAR : 2,2 g/l

TOTAL ACIDITY : 6.3 g/l

pH : 3,25

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

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