



LOMOND NOBLE LATE HARVEST 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 Viognier vineyards are planted in north-west facing blocks overlooking the dam in sandy, gravelly and highly weathered soils with a clay substructure.

The aspect of the vineyard and climatic conditions are essential ingredients in creating a NLH as you need two specific weather conditions to occur on the same day – misty mornings to encourage the fungus to grow, and then sunny afternoons which arrest that growth and stop the fungus turning into the unusable grey rot.

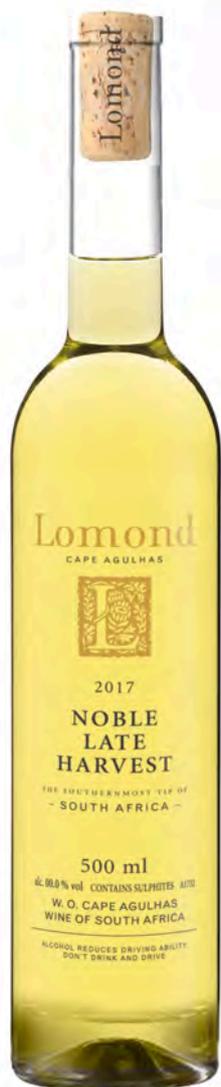
Despite the winemakers best efforts, one can never be certain of a successful harvest.

WINEMAKING

Noble Late Harvest or NLH are wines made from grapes infected with noble rot. Officially known as *Botrytis Cinerea*, which is a fungus which attaches itself to the skins of grapes. Crucially, it doesn't cause the skins to split; it simply leeches out the water, making the sugars and acids in the grapes super-concentrated.

The grapes are carefully hand-harvested at 42 Balling and crushed. The sweetness levels of the resulting grape juice are so high that it would be impossible for a yeast to ever ferment the wine to dry. Instead, it gives up, dies, is removed from the wine and the result is small quantities of luscious, sweet dessert wine.

The wine are matured in 3rd fill French oak barrels for 12 months.



COLOUR :	Liquid gold
BOUQUET :	Expressive floral aromas of ripe and dried tropical fruit, a hint of honeysuckle
TASTE :	Crisp acidity with honey overtones
AWARDS :	Veritas Gold, 600 bottles made

CHEMICAL ANALYSIS

ALCOHOL	:12,8%	RESIDUAL SUGAR: 192 g/
TOTAL ACIDITY	:7.4.	PH : 3.5

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

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