



LOMOND PINOT NOIR 2016

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

This registered Single Vineyard is planted in South Westerly facing blocks on the upper reaches of the farm in sandy, gravelly and highly weathered soils with a clay substructure. This aspect ensures that these vineyards are cooled during the summer months by the prevailing winds off of the sea.

Obsessive attention to detail and adherence to the best viticulture practices is observed. Respect for the vineyard drives our winemaking process

WINEMAKING

The hand-picked and hand-sorted grapes were fermented in open 500-litre barrels and handled reductively with regular punch-downs by hand. The wine then underwent malolactic fermentation in barrels. After malolactic fermentation was finished, the wine matured for 12 months in the same barrels being a combination of 2nd, 3rd and 4th fill French oak.

COLOUR :	Light brilliant red
BOUQUET :	A fragrant nose of rose petals and oriental spice followed by red berry fruit and earthiness.
TASTE :	A medium bodied wine balanced with clean acidity, subtle oak and fruit.. Elegant.

CHEMICAL ANALYSIS

ALCOHOL	:12%	RESIDUAL SUGAR: 1.6 g/l
TOTAL ACIDITY	:5.4	PH : 3.53

WINEMAKER : Hannes Meyer | APPELLATION: Cape Agulhas | GRAPE VARIETAL: Pinot Noir

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