



LOMOND SAUVIGNON BLANC 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 vineyards are planted in the south facing blocks on the lower reaches of the farm as well as within view of the sea, in sandy, gravelly and highly weathered soils with a clay substructure. The vines are trellised on a 5-wire hedge system and pest and disease control is managed according to the IPW rules and standards.

WINEMAKING

The grapes were harvested by hand at 22° to 24° Balling. Each vineyard block was vinified separately. The juice was cold-fermented between 13° C and 15° C to preserve the natural grape flavours. The wine was left on the lees for 4 months before being racked. The estate blend was then created using elements from various blocks to ensure that the result is greater than the sum of the parts. This wine which over-delivers in every aspect.

WINEMAKER'S COMMENTS

- COLOUR :** Brilliantly clear with a lime green tinge.
- BOUQUET :** Rich tropical flavours of stone fruit and hints of blackcurrent.
- TASTE :** Crisp and zesty with diverse layers of fruit and minerality.

CHEMICAL ANALYSIS

ALCOHOL	:13,5%	RESIDUAL SUGAR	: 2,4g/l
TOTAL ACIDITY	: 6,5 g/l:	pH	: 3,35

WINEMAKER AND VITICULTURE: Hannes Meyer | APPELLATION: Cape Agulhas

GRAPE VARIETAL: Sauvignon Blanc

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