



**LOMOND**  
WINES FROM CAPE AGULHAS



## LOMOND PINOT NOIR

### 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 is the highest vineyards on the farm situated on the South facing slopes of Ben Lomond, which ensures that the vineyard is cooled by the prevailing summer winds off of the sea.

The vineyards of Lomond are surrounded by indigenous flora known as Fynbos.

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 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.

### WINEMAKER'S COMMENTS

**COLOUR :** Light 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, oak and fruit.

### CHEMICAL ANALYSIS

<b>ALCOHOL</b>	<b>: 13.6 %</b>	<b>RESIDUAL SUGAR</b>	<b>: 2.1g/l</b>
<b>TOTAL ACIDITY</b>	<b>: 5.1 g/l</b>	<b>pH</b>	<b>: 3.65</b>

**WINEMAKER :** Pieter Badenhorst | **APPELLATION:** Cape Agulhas **GRAPE VARIETAL:** Pinot Noir

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