



LOMOND SAUVIGNON BLANC 2025

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.

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 & VINTAGE

The vineyard on each soil type is harvested at optimum ripeness and is vinified separately. The grapes were harvested by hand at 22° to 24° Balling and handled reductively. 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 six weeks 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 and over-delivers in every aspect.

VINTAGE:

We experienced sufficient cold weather conditions towards the end of winter to meet the vineyards' cold requirements. Average rainfalls replenished rivers, streams, irrigation dams and soil water levels. Early and even budding and warm spring temperatures contributed to somewhat earlier flowering and set. Summer was dry with cool evenings. The optimum growing season meant that wine grape harvest started two weeks earlier than usual and exceptional quality fruit was delivered to the cellar.

WINEMAKER'S COMMENTS:

- COLOUR** Brilliantly clear with a lime green tinge.
- BOUQUET :** Layers of tropical fruit flavours, passion fruit and white pears with a hint of blackcurrent on the nose.
- TASTE :** Flavours of white stone fruit, citrus with classics Agulhas minerality. The fresh zesty and well balanced acidity of this wine gives it a long lingering aftertaste

CHEMICAL ANALYSIS

ALCOHOL:	13,5 %	RESIDUAL SUGAR : 2,3 g/l
TOTAL ACIDITY :	6.4 g/l	pH : 3,34

AWARDS

- 2024 & 2025: Platter 4 Stars
2025: Gilbert and Gaillard Double Gold
- 2019: Top 10 SA Sauvignon Blanc FNB

WINEMAKER AND VITICULTURE: Anné van Heerden | APPELLATION: Cape Agulhas
GRAPE VARIETAL: Sauvignon Blanc

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T: +27 (0)28 388 0095 | E: info@lomond.co.za | www.lomond.co.za