

Lomond Merlot 2005

Colour: Vibrant, lively red.

Bouquet and taste: An aroma of ripe mulberry and subtle mint opens on to a sweet, succulent palate of plums and a faint trace of smokiness. Finely-grained tannins and a good balance between fruit and wood make this an easily accessible wine.

variety : Merlot | 100% Merlot

winery : Lomond Wine Estate

winemaker : Justin Corrans

wine of origin : Coastal

analysis : alc : 14.6 % vol rs : 2.5 g/l pH : 3.52 ta : 5.6 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Viticulturist: Wayne Gabb

The vineyards are planted on the lower-lying areas of the farm on the southern and southeast facing slopes, established in a mixture of "Ouklip" and kaolin soils. The vines are trellised on a 5-wire hedge system and pest and disease control is managed according to the IPW rules and standards. Stand-by irrigation is adopted. The range of soils and variety of clones planted, have contributed to the complexity of the wine.

about the harvest: The grapes were harvested by hand at 23.5° - 25° B, with yields ranging between 4 and 7 tons per hectare.

in the cellar : Winemaker: Justin Corrans

The handpicked and hand-sorted grapes were de-stemmed and crushed into stainless steel tanks, fermented over seven days, reaching a peak temperature of 27° C. The juice was pumped over every three hours for 25 minutes at a time. On completion of fermentation, the wine spent a further three days on the skins for optimal colour and flavour extraction. The free-run juice was then drained off and the skins pressed gently. Malolactic fermentation occurred naturally. The wine was transferred into small new French oak, where it spent 16 months. After racking, the wine was given an egg white fining and gentle filtration before bottling.

