

Lomond Sugar Bush Sauvignon Blanc 2005

International Wine Challenge 2006 - Gold Medal

Colour: Brilliant clear with green tinges.

Bouquet and taste: It is a crisp and lively wine with aromas of freshly cut grass and asparagus and herbaceous, asparagus flavours, ending in a long finish.

The winemaker suggests serving it with green salads, seafood such as fresh oysters and a variety of white meat dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Lomond Wine Estate

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 14.56 % vol rs : 2.40 g/l pH : 3.15 ta : 6.90 g/l

type : White

pack : Bottle

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in the vineyard : Viticulturist: Johan Wiid and Bennie Liebenberg

The grapes were sourced from vineyards at Lomond in the Gansbaai area, which is situated in the valley of the Uilenkraal River, approximately 8km from the sea. The vineyards are planted on northerly and southerly slopes ranging in altitude from 16 m to 264 m about sea-level and grow in soils ranging from deep sandy to relatively shallow structured soils. The vines are trellised on a 5 wire hedge system and pest and disease control is done according to the IPW rules and standards.

Lomond Pincushion Sauvignon Blanc is the name is derived from the sugar bush proteas (*Protea obtusifolia*) that grow prolifically on the farm.

about the harvest: The grapes were harvested by hand at 23° Balling to 24° Balling.

in the cellar : Winemaker: Kobus Gerber

The grapes handled reductively with the juice cold-fermented between 10°C and 12°C to preserve the natural grape flavours. The wine was left on the lees for eight weeks before being racked.

