

## Lomond Pincushion Sauvignon Blanc 2005

Veritas 2006 - Bronze

International Wine & Spirit Competition 2006 - Bronze

**Colour:** Brilliant clear with green tinges.

**Bouquet and taste:** Although powerfully flavoured and full-bodied this is a very elegant wine with prominent flavours of green fig and ripe pineapple and gooseberry.

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 : 4.30 g/l    pH : 3.33    ta : 6.50 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.

**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.

