

Lomond Pincushion Sauvignon Blanc 2006

Bouquet and taste: Ripe green fig, gooseberry with melon, pineapple and kiwi present. Austerely rich and serious, a great balance is achieved through the integration of fruit and natural acidity.

Green salads and seafood would be just great! The wine with its great acidity, will complement most white meat dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Lomond Wine Estate

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 13.76 % vol rs : 1.92 g/l pH : 3.33 ta : 6.47 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Cork

Old Mutual Trophy Wine Show 2011 - Silver Medal

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 pincushion protea (*Leucospermum patersonii*).

about the harvest: The grapes were harvested by hand at 22.5° Balling to 23° 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.

