

Lomond Sugar Bush Sauvignon Blanc 2006

2007 International Wine Challenge - Gold Medal

Colour: Brilliantly clear with a green tinge.

Bouquet and taste: Distinctive green pepper, herbaceous and dusty aromas that are true to the variety. Crisp and fresh throughout with good acidity and a long, lingering finish.

Enjoy on its own, with grilled fish or lemon-roasted chicken.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Lomond Wine Estate

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 14.22 % vol rs : 1.88 g/l pH : 3.26 ta : 6.85 g/l

type : White style : Dry taste : Herbaceous

pack : Bottle closure : Cork

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in the vineyard : Viticulturist: Wayne Gabb

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 23Â° Balling to 24Â° Balling.

in the cellar : Winemaker: Kobus Gerber

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

