

Lomond Sauvignon Blanc 2006

Colour: Brilliantly clear with a green tinge.

Bouquet and taste: A romantic blend of lavender and rose petal aromas rounded off with tropical fruit. The flavours translate beautifully onto the palate and it ends with a creamy finish.

The winemaker suggests serving it with green salads, freshly grilled seafood or chicken.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Lomond Wine Estate

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 13.61 % vol rs : 4.36 g/l pH : 3.30 ta : 6.11 g/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : Viticulturist: Wayne Gabb

The vineyards are planted on northerly and southerly slopes ranging in altitude from 16m to 264m above sea level and grown 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 22Â° Balling to 23Â° 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 four weeks before being racked.

