

Lomond Pincushion Sauvignon Blanc 2007

Colour: Brilliantly clear with green tinges.

Bouquet: Whiffs of gooseberry, ripe fig and sweet tropical fruit, perfectly balanced with a long finish.

Taste: The aromas on the nose follow through to the palate which is full-bodied and well balanced.

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 : Cape Agulhas

analysis : alc : 14.22 % vol rs : 1.9 g/l pH : 3.35 ta : 6.43 g/l

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

pack : Bottle **closure** : Cork

2013 Veritas Wine Awards - Gold Medal

2012 Veritas Wine Awards - Silver Medal

2012 Michelangelo CCL Label International Wine Awards - Silver

2008 Decanter Awards - South African Sauvignon Blanc Trophy Under 10 Pounds

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 16m to 264m above sea-level and grow in soils ranging from deep sandy soils 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 23° Balling.

in the cellar : Winemaker: **Kobus Gerber**

The grapes were harvested by hand at 23° Balling, and handled reductively with the juice cold-fermented at 12°C to preserve the natural grape flavours. The wine was left on the lees for twelve weeks before being racked.

