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Lomond Sauvignon Blanc 2007

Colour: Brilliantly clear with a green tinge.
Bouquet: Accents of flint and minerals on the nose, with herbaceous undertones.
Taste: The flinty flavours translate beautifully onto the palate with hints of grass and lemon creating a pleasing balance.

The winemaker suggests serving it with sushi, oriental salads or lemon-grilled chicken.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Lomond Wine Estate
winemaker : Kobus Gerber
wine of origin : Coastal
analysis : **alc :** 13.59 % vol **rs :** 2.26 g/l **pH :** 3.26 **ta :** 6.38 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 harvested by hand at 22Â° Balling to 23Â° Balling, and 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.