

Lomond Sugarbush Sauvignon Blanc 2007

Colour: Brilliantly clear with green tinges.

Bouquet: Prominent nettle, herb and minerals on the nose.

Taste: Crisp and fresh with a sweet finish and a vibrant acidity.

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 : Coastal

analysis : alc : 14.60 % vol rs : 2.15 g/l pH : 3.27 ta : 6.72 g/l

type : White **style** : Dry **taste** : Herbaceous

pack : Bottle **closure** : Cork

2012 Veritas Wine Awards - Silver Medal

Michelangelo International Wine Awards 2011 - Grand d'Or distinction

Old Mutual Trophy Wine Show 2011 - Trophy for Best Sauvignon Blanc - Museum Class

Old Mutual Trophy Wine Show 2009 - Trophy for Best Sauvignon Blanc

Gold Medal, Best Unwooded Sauvignon Blanc

Old Mutual Trophy Wine Show 2009

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 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 23° Balling to 24° Balling.

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

The grapes were harvested by hand at 23,5° 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.

