

## Lomond Pincushion Sauvignon Blanc 2008

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** : Coastal

**analysis** : alc : 13.76 % vol    rs : 1.6 g/l    pH : 3.34    ta : 7.1 g/l

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

**pack** : Bottle    **closure** : Screwcap

### **in the vineyard** : Viticulturist: **Wayne Gabb**

The grapes were sourced from vineyards at Lomond in the Gansbaai area. 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.

The name for the Lomond Pincushion Sauvignon Blanc is derived from the pincushion protea (*Leucospermum patersonii*).

**about the harvest**: The grapes were harvested by hand at 22.5° - 23° Balling.

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

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

