

Lomond Sauvignon Blanc 2008

Colour: Brilliantly clear with a green tinge.

Bouquet: Freshly cut grass with accents of flint and minerals and herbaceous undertones on the nose

Taste: Rich and fresh with hints of grass, lemon and tropical fruit creating a pleasing balance on the palate.

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

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Lomond Wine Estate

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 13.49 % vol rs : 1.7 g/l pH : 3.25 ta : 6.8 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

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 22° - 23° Balling.

in the cellar : Winemaker: Kobus Gerber

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

