

## Lomond Sugar Bush Sauvignon Blanc 2008

Colour: Brilliantly clear with green tinges.

Bouquet: Herbacious with nettle and mineral tones followed by a subtle gooseberry bouquet.

Taste: Crisp and clean with vibrant acidity and a fruity finish.

Enjoy this wine on its own or with grilled fish or lemon-roasted chicken.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Lomond Wine Estate

**winemaker** : Kobus Gerber

**wine of origin** : Coastal

**analysis** : alc : 13.41 % vol   rs : 1.7 g/l   pH : 3.26   ta : 7.1 g/l

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

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

### **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° - 24° Balling.

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

After harvesting 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.

