

Lomond Pincushion Sauvignon Blanc 2009

Colour: Brilliantly clear with green tinges.

Bouquet: Whiffs of gooseberry, ripe fig and sweet tropical fruit, perfectly balanced with a long finish.

Taste: The flavours follow through to the palate creating a full-bodied, well balanced wine.

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 : 14.44 % vol rs : 2.04 g/l pH : 3.16 ta : 6.94 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 : 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 8 weeks before being racked.

