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Lomond Sauvignon Blanc 2010

Colour: Brilliantly clear with a green tinge.
Bouquet: Juicy ripe figs, asparagus and an infusion of tropical fruit.
Taste: Fresh and medium bodied with minerality and flint, while the ripe fig, green flavours and tropical fruit carry through onto the palate.

The winemaker suggests serving it with duck, crisp green salads and grilled seafood or enjoy on its own as a refreshing summer wine.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Lomond Wine Estate
winemaker : Kobus Gerber
wine of origin : Coastal
analysis :
type : White **style :** Dry
pack : Bottle **closure :** Screwcap

International Wine Challenge 2010: Silver medal

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 : After harvesting the grapes were handled reductively with the juice cold-fermented between 10° - 12° C to preserve the natural grape flavours. The wine was left on the lees for 4 weeks before being racked.