

Lomond Snowbush 2008

Colour: Golden yellow with tinges of green.

Bouquet: Ripe fig and asparagus flavours from the Sauvignon Blanc, citrus and lime from the Semillon and peach and floral tones from the Viognier.

Taste: Full-bodied with a rich mouthfeel and an excellent balance between the fruit and wood.

The winemaker recommends this wine with crisp green salads, freshly grilled seafood or chicken.

variety : Sauvignon Blanc | 55% Sauvignon Blanc, 30% Semillon, 15% Viognier

winery : Lomond Wine Estate

winemaker : Kobus Gerber

wine of origin : Cape Agulhas

analysis : alc : 13.66 % vol rs : 2.87 g/l pH : 3.23 ta : 6.49 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Screwcap

Old Mutual Trophy Wine Show 2012 - The Best Museum Class White Blend

in the vineyard : Background

Lomond Wines was established in July 2004 as a joint venture between Distell and Lomond Properties, whose shareholders include Wayne Gabb, Jannie Kuiper, and Dave Mostert.

Lomond, in the Gansbaai area, is situated in the valley of the Uilenkraal River and located at a most southerly latitude - 34°34' south. It is one of a handful of wine farms within the Cape Agulhas appellation of origin. The farm falls within the Winkler Zone 2, with relatively little variation in day-night temperatures throughout the year. Located about 8km from the sea, it is kept cool by the south-westerly and south-easterly winds during the summer months. The prevailing cool temperatures mean that vineyards ripen several weeks later than their Stellenbosch counterparts, with harvesting taking place towards March.

Altitudes vary, with some blocks around 50m above sea level, while others are located around 100m above sea level, with an unhindered exposure to the sea. However, even the lowest-lying vineyards still benefit from the cool maritime winds. The farm consists of 800 ha, 110 ha of which are planted with vines. The main grape varieties are Sauvignon Blanc, Merlot and Shiraz.

Lomond's geological formations are unique. The soils are mostly of sandstone and shale origins with the intrusion of granite in sections creating lean, gravelly soils.

The Vineyards

The grapes were sourced from vineyards 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. *Viticulturist: Wayne Gabb*

about the harvest: The grapes were harvested by hand between 22° - 23° Balling.

in the cellar : Winemaker: Kobus Gerber

After harvesting the grapes were handled reductively with the juice cold-fermented between 12° - 15° C to preserve the natural grape flavours. The wine was left on the lees for 9 months to enhance the mouthfeel and 45% was matured in wood for 9-months before being blended.

