

## Lomond Snowbush 2009

Colour: Pale yellow with green edges.

Bouquet: Ripe figs, melons, dusty and herbaceous notes complimented by citrus fruit.

Taste: Full-bodied with an explosive array of fruit while still elegant in style.

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** : Wayne Gabb, Kobus Gerber

**wine of origin** : Cape Agulhas

**analysis** : alc : 14.08 % vol    rs : 2.58 g/l    pH : 3.22    ta : 6.57 g/l

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

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

Old Mutual Trophy Wine Show 2012 - Bronze

### in the vineyard :

#### Background

Lomond Wines was established in July 2004 as a joint venture between Distell and Lomond Properties. 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 only 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 7km from the sea, it is kept cool by the south-westerly and southeasterly 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 1000ha, 120ha of which are planted with vines. The main grape varieties are Sauvignon blanc, Merlot, Shiraz, Semillon, Nouvelle, Cabernet Sauvignon, Pinot Noir and Viognier.

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. This marked diversity of soil types combined with the valley location allow for the production of superb 'single vineyard' wines from individual vineyard blocks

Lomond is a member of the Walker Bay Fynbos Conservancy and is a member of the Biodiversity and Wine Initiative (BWI), which rewards producers for sustainable wine-growing practices.

#### 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.

**about the harvest:** The grapes were harvested by hand between 21° - 24° Balling.

**in the cellar** : The grapes were harvested by hand at 21° to 24° Balling and handled reductively with the juice cold-fermented at 12° to 15°C to preserve the natural grape



flavours. The wine was left on the lees for a period of nine months to enhance the mouthfeel and 18% was matured in wood for nine months before final blending.