

Lomond Pincushion Single Vineyard Sauvignon Blanc 2010

Colour: Brilliantly clear with green tinges.

Bouquet: Delicate aromas of citrus, pineapple and a mix of tropical fruits.

Taste: Elegant palate with a fresh acidity that balances out the intense fruit flavours.

Excellent enjoyed on its own or served with fresh green salads, seafood such as fresh oysters, and white meat dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Lomond Wine Estate

winemaker : Wayne Gabb, Kobus Gerber

wine of origin : Cape Agulhas

analysis : alc : 14.19 % vol rs : 3.91 g/l pH : 3.19 ta : 6.97 g/l

type : White **style** : Dry **taste** : Fruity

pack : Bottle **closure** : Screwcap

Michelangelo International Wine Awards 2011 - Silver Medal

Weinwelt - German Magazine June/July 2011 - 89 Points

Decanter 2011 - Gold Award

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° 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 unimpeded 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.

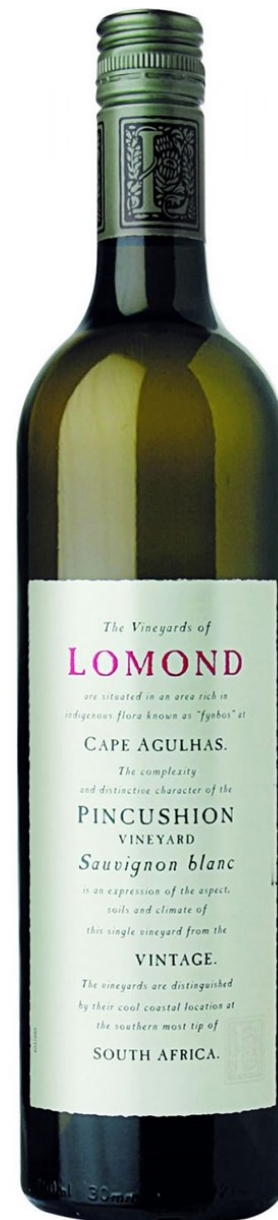
Lomond's geological formations are unique. The soils are mostly of sandstone and shale origins with the intrusion of granite in sections creating lean, gravelly soils. This marked diversity of soil types combined with the valley location allow for the production of superb 'single vineyard' wines from 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.

This wine is named after the pincushion protea (*Leucospermum patersonii*) which grows prolifically on the farm.

Vineyards *(Viticulturist: Wayne Gabb)*

The grapes were sourced from a single vineyard on the farm. The vines are trellised on a 5-wire hedge system and pest and disease control is undertaken according to IPW rules and standards.



about the harvest: The grapes were harvested by hand at 22.5° - 23° Balling and handled reductively.

in the cellar : The juice was cold-fermented at 13° to 15°C to preserve the natural grape flavours. The wine was left on the lees for eight weeks before being racked.