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Lomond Sauvignon Blanc 2011



Colour: Brilliantly clear with a green tinge.
Bouquet: Delicate aromas of green pepper and tropical fruit with herbaceous undertones.
Taste: Fresh and medium-bodied with a delicate minerality, while the green and tropical fruit flavours carry through onto the palate.

Excellent enjoyed on its own as a fresh summer wine of served with duck, crisp green salads and grilled seafood.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Lomond Wine Estate
winemaker : Kobus Gerber
wine of origin : Cape Agulhas
analysis : **alc :** 13.77 % vol **rs :** 2.41 g/l **pH :** 3.21 **ta :** 6.53 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **closure :** Screwcap

Old Mutual Trophy Wine Show 2012 - Bronze
International Wine Challenge 2012 - Silver Medal
Decanter World Wine Awards 2012 - Bronze Medal

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 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 1 000ha, 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 both the Walker Bay Fynbos Conservancy and the Biodiversity and Wine Initiative (BWI), which rewards producers for sustainable wine-growing practices.

Vineyards
The vineyards are planted on northerly and southerly slopes ranging in altitude between 16m and 264m above sea level and grown in soils ranging from deep sandy to relatively shallow structured soils. The vines are trellised on a five-wire hedge system and pest and disease control is implemented 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.