

Lomond Pincushion Single Vineyard Sauvignon Blanc 2007

Colour: Brilliantly clear with green tinges.

Bouquet: Whiffs of gooseberry, ripe fig and sweet fruit, perfectly balanced with a long finish

Taste: The aromas on the nose follow through to the palate which is full bodied and well balanced.

Ideally suited to green salads, seafood such as fresh oysters and a variety of white meat dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Lomond Wine Estate

winemaker : Kobus Gerber

wine of origin : Cape Agulhas

analysis : alc : 14.22 % vol rs : 1.9 g/l pH : 3.35 ta : 6.43 g/l

type : White **body** : Full **wooded**

pack : Bottle **closure** : Screwcap

Old Mutual Trophy Wine Show 2012 - Silver

Michelangelo International Wine Awards 2011 - Gold Medal

Decanter World Wine Awards 2008

- Gold & South African Sauvignon Blanc Trophy under £10

- International Sauvignon Blanc Trophy under £10

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, near Gansbaai, situated in the valley of the Uilenkraal River, is located at a very southerly latitude, - 34° 34' south, and is one of a handful of wine farms with a 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 as the crow flies, it is kept cool by the south-westerly and south-easterly winds during the summer months. The prevailing cool temperatures mean that vineyards tend to ripen several weeks later than their Stellenbosch counterparts, with harvesting taking place in March.

Lomond is a member of both the Walker Bay Conservancy and the Biodiversity and Wine Initiative (BWI). BWI is a partnership between the wine industry and the conservation sector, aimed at minimising any further loss to the Cape Floral Kingdom, the smallest but also the richest of the earth's plant kingdoms.

Vineyard Location

The vineyards are planted on northerly and southerly slopes ranging in altitude from 16m to 264m above sea-level and grow in soils varying from deep sandy soils to relatively shallow structured soils. The vines are trellised on a 5-wire hedge system and pest and disease control are managed according to the IPW principles.

Viticulturist: Wayne Gabb

about the harvest: The grapes were harvested by hand at 23° Balling

in the cellar : The grapes were handled reductively with the juice cold-fermented at 12°C to preserve the natural grape flavours. The wine was left on the lees for twelve weeks before being racked.

