

Lomond Pincushion Single Vineyard Sauvignon Blanc 2009

Colour: Brilliantly clear with green tinges.

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

Taste: The flavours follow through to the palate creating a full-bodied, well balanced wine.

The winemaker suggests serving it with 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 : 14.44 % vol rs : 2.04 g/l pH : 3.16 ta : 6.94 g/l

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

pack : Bottle **closure** : Screwcap

Platter's South African Wine Guide 2010 - 5 stars

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 grapes were sourced from a single vineyard and the wine is named after the pincushion protea (*Leucospermum patersonii*) which grows prolifically on the farm. 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 at 22.5° - 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.

