



LOMOND PINCUSHION SINGLE VINEYARD SAUVIGNON BLANC 2017



BACKGROUND

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 a handful of wine farms within the Cape Agulhas appellation of origin. 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.

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 crafted 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

This registered Single Vineyard site was deliberately chosen, owing to its specific terroir consisting primarily of sandy loam soils, for the crafting of the Pincushion Single Vineyard Sauvignon Blanc. This is one of the highest vineyards on the farm situated on the SE facing slopes of Ben Lomond, which ensures that the vineyard is cooled by the prevailing summer winds off of the sea.

The vineyards of Lomond are surrounded by indigenous flora known as Fynbos. This single vineyard wine is named after a vulnerable listed species endemic to the Agulhas Region, *Leucospermum patersonii* or *Silver-edged Pincushion*.

WINEMAKING

The grapes were harvested by hand at 22.5° to 24.5° Balling and handled reductively. 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.

WINEMAKER'S COMMENTS

COLOUR : Brilliantly clear with a green hue.

BOUQUET : Elegant, driven by minerality and citrus nuances.

TASTE : Flavours of tropical fruit with a hint of citrus

CHEMICAL ANALYSIS

ALCOHOL	: 13,5%	RESIDUAL SUGAR	: 2.10 g/l
TOTAL ACIDITY	: 6,23	pH	: 3.25

WINEMAKERS: Hannes Meyer | APPELLATION: Cape Agulhas | GRAPE VARIETAL: Sauvignon Blanc

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