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Lomond Conebush Syrah 2005

Colour: Deep, ruby red.
Bouquet and taste: Notes of white pepper with subtle oak and hints of spice complementing he red berries. Good follow throughn on the palate with fruit and wood nicely integrated with soft and supple tannins. An elegant food wine.



variety : Shiraz | 100% Shiraz
winery : Lomond Wine Estate
winemaker : Justin Corrans
wine of origin : Coastal
analysis : **alc :** 14.5 % vol **rs :** 2.5 g/l **pH :** 3.55 **ta :** 5.4 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork

in the vineyard : viticulturist: Wayne Gabb
The vineyards are planted in north-westerly facing blocks on the lower reaches of the farm as well as within view of the sea, in sandy, gravelly and highly weathered soils with a clay substructure. The vines are trellised on a 5-wire hedge system and pest and disease control is managed according to the IPW rules and standards. Stand-by irrigation is adopted.

The range of soils and variety of clones planted, have contributed to the complexity of the wine.

about the harvest: The grapes were harvested by hand between 23,5Â° B and 25Â° B, with yields averaging 8 tons per hectare.

in the cellar : Winemaker: Justin Corrans
The handpicked and hand-sorted grapes were de-stemmed and crushed into stainless steel tanks, fermented over seven days, reaching a peak temperature of 27ÂºC. The juice was pumped over every three hours for 25 minutes at a time. On completion of fermentation, the wine spent a further three days on the skins for optimal colour and flavour extraction. The free-run juice was then drained off and the skins pressed gently. Malolactic fermentation occurred naturally. The wine was transferred into small new French oak, where it spent 18 months. After racking, the wine was given an egg white fining and gentle filtration before bottling.