

Lomond Syrah 2006

Colour: Ruby red.

Bouquet: Ripe prunes and cherries with hints of wood spices and notes of pepper in the background.

Taste: The wine is full and rich with a velvety mouth feel and a fresh fruity character beautifully integrated with elegant supple, soft tannins.

variety : Shiraz | 100% Shiraz

winery : Lomond Wine Estate

winemaker : Justin Corrans

wine of origin : Coastal

analysis : alc : 14.2 % vol rs : 2.1 g/l pH : 3.4 ta : 5.8 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

in the vineyard : The trellised vineyards are planted in northwesterly, sea-facing blocks on the lower reaches of the farm in sandy, gravelly and highly weathered soils with a clay substructure. Pest and disease control is managed according to IPW standards, while 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 23.5° and 25° Balling, 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 7 days, reaching a peak temperature of 27° C. The juice was pumped over every 3 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 16 months. After racking, the wine was given an egg white fining and gentle filtration before bottling.

