

## Lomond Cats Tail Syrah 2012

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Colour: Red ruby.

Bouquet: Lots of berry and plum flavours with notes of white pepper and oak spice.

Taste: Full-bodied, rich and elegant with subtle, soft tannins.

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**variety** : Shiraz | 100% Shiraz

**winery** : Lomond Wine Estate

**winemaker** : Wayne Gabb

**wine of origin** :

**analysis** : alc : 15.17 % vol    rs : 1.60 g/l    pH : 3.47    ta : 5.56 g/l

**type** : Red    **style** : Dry    **body** : Full    **wooded**

**pack** : Bottle    **size** : 0    **closure** : Cork

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Decanter 2015 Awards - International Trophy

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**in the vineyard** : The vineyards are planted in north-west 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 drip irrigation is adopted.

**about the harvest**: The grapes were harvested by hand between 23,5 °B and 25B, from one vineyard with a yield of 8 tons per hectare. Cats Tail is a single vineyard wine taking its name from the *Bulbinella nutans* plant species. The hand-picked and hand-sorted grapes were destemmed and crushed into stainless-steel tanks, fermented over seven days, reaching a peak temperature of 27° C.

**in the cellar** : 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 extraction of colour and flavour. 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 barrels, where it spent 18 months. After racking, the wine was given an egg-white fining and gentle filtration before bottling.

