

Logan 2015 Shiraz



Vineyard

The Shiraz grapes for this dry red were harvested at 13.1° and 13.7° Baumé on the 18th and 26th March 2015 from 21 year old vines planted in rich, deep volcanic soils on the north-facing slopes of Mount Canobolas in Orange, New South Wales.

With an elevation of more than 800 metres, the vineyard is one of the coolest in the state.

The 2015 vintage was a joy in the NSW Central Ranges with fine weather throughout the growing season. Spring and summer were sunny and dry but with mild temperatures. These conditions continued deep into autumn ensuring a high quality harvest. It was an early harvest with all grapes from both our Mudgee and Orange vineyards harvested by the end of March. These conditions produced richly flavoured grapes with good texture and varietal characters.

The vines have been trained on a Vertical Shoot Positioning (VSP) trellis system.

Winemaking

Fermentation was by wild yeasts in small open fermenters which were plunged twice per day. 10% of the grapes were fermented as whole bunches. The wine was pressed to oak barrels after primary ferment where it underwent malolactic fermentation.

Maturation was for 12 months in French oak barrique (225L), hogshead (300L) and puncheon (500L) barrels (a mixture of new to six year old).

Tasting notes

The Logan 2015 Shiraz is a deep but bright red colour. The perfumed aroma has summer pudding, dark cherry, white pepper, tarragon, thyme and bay leaf. The soft, rich medium bodied palate has flavours of red berries, plums and woody spice before a long finish.

Analysis

Alcohol	13.5%
Titratible acidity	5.6 g/L
pH	3.67
Residual sugar	0.6 g/L

