

Logan



# RIDGE OF TEARS

## 2015 MUDGEE SHIRAZ (564M)

### VINEYARD

The Shiraz grapes for this dry red were harvested at 13.2° Baumé on the 22th February 2015 from 19 year old vines planted in shallow, red-brown ironstone and quartz gravelly loam soils on a north-east facing slope in Mudgee, New South Wales.

The vineyard sits at an altitude of 564 metres above sea level and experiences mild days and cool nights with high UV radiation and plenty of sunshine.

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 Position (VSP) trellis system.

### WINEMAKING

Fermentation was in a small concrete open fermenter which was plunged by hand twice per day. 20% of the ferment was whole bunches. After the 10 day fermentation the wine was basket pressed to French oak barrels (225L, 300L and 500L) where it underwent malo-lactic fermentation and 15 months maturation. The oak was a combination of new to 5 year old barrels.

### TASTING NOTES

The Ridge of Tears 2015 Mudgee Shiraz is a deep dark red in colour. The complex aroma mixes florals, mulberries, dark cherry and plums with warm spices, liquorice and a touch of fresh earth. The medium to full bodied palate has berry, plum and spice flavours with a mineral core and grainy tannins surrounded by a soft texture before a long finish.

### ANALYSIS

Alcohol	14.0%
Titratable acidity	5.8g/L
pH	3.66
Residual sugar	<0.3g/L

