

Logan



RIDGE OF TEARS

2016 MUDGEE SHIRAZ (564M)

VINEYARD

The Shiraz grapes for this dry red were harvested at 13.7° Baumé on the 17th February 2016 from 20 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 2016 growing season was a little warmer and somewhat dryer than the long term average in the NSW Central Ranges. The season began warm and dry in the Spring with much needed rain and milder temperatures experienced from November to January. It was the earliest harvest and shortest vintage from first to last harvested grapes in Logan's 20 years. 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 wine was whole bunch fermented. After the 8 day fermentation the wine remained on skins for 1 week before being 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 2016 Mudgee Shiraz is a deep dark red in colour. The complex aroma mixes florals, mulberries, dark cherry and plums with warm spices, like roasted fennel seeds 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%
Titrateable acidity	5.6g/L
pH	3.67
Residual sugar	1.0g/L

