

Logan



RIDGE OF TEARS

2015 ORANGE SHIRAZ (970M)

VINEYARD

The Shiraz grapes for this dry red were harvested at 13.5° Baumé on the 18th 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.

The vineyard sits at an elevation of 970 metres above sea level and is one of the coolest for shiraz in Australia, with cool days, cold nights, very 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

The fermentation was in a small open fermenter which was plunged by hand twice per day. After the 7 day fermentation the wine was basket pressed to French oak barrels (500L and 300L) where it underwent malo-lactic fermentation and 15 months maturation. The oak was a combination of new to 6th use barrels.

TASTING NOTES

The Ridge of Tears 2015 Orange Shiraz is deep red in colour. The perfumed aroma has red berries, woody spices (roasted fennel seeds and thyme), white pepper and a touch of beef stock. The elegant medium bodied palate is smooth and velvety with the same berries and spices and a soft finish.

ANALYSIS

Alcohol	14.0%
Titrateable acidity	5.4g/L
pH	3.66
Residual sugar	<0.3 g/L

