

Logan



RIDGE OF TEARS

2016 ORANGE SHIRAZ (970M)

VINEYARD

The Shiraz grapes for this dry red were harvested at 13.0° Baumé on the 15th March 2016 from 22 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 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

For two-thirds of the wine, 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. The remaining one-third was fermented as whole bunches. After two weeks this parcel was pressed and the skins were added back to the fermenting wine, which remained on these skins for 6 months.

TASTING NOTES

The Ridge of Tears 2016 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 and struck match. The elegant medium bodied palate is smooth and velvety with the same berries and spices and a long finish.

ANALYSIS

Alcohol	13.0%
Titrateable acidity	5.3g/L
pH	3.69
Residual sugar	0.6g/L

