

Logan 2018 Shiraz



Vineyard

The Shiraz grapes for this dry red were harvested at 13.0° and 13.4° Baumé on the 16th and 22nd of March 2018 from 24 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 2018 growing season was warm and dry in the NSW Central Ranges, however enough well spaced rain events across the season allowed the grapes to progress through to ripeness without suffering undue stress.

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. The wine was pressed to oak barrels after primary ferment where it underwent malolactic fermentation.

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

Tasting notes

The Logan 2018 Shiraz is deep garnet in colour. The perfumed aroma has vibrant cherry, ripe strawberries, fennel and dark chocolate. The plush, medium bodied palate has fruity flavours of blood plums and raspberries before a lingering peppery finish.

Analysis

Alcohol	14.0%
Titratible acidity	6.2 g/L
pH	3.53
Residual sugar	0.8 g/L

