

logan



# RIDGE OF TEARS

## 2018 ORANGE SHIRAZ (970M)

### VINEYARD

The Shiraz grapes for this dry red were harvested at 13.3° Baumé on the 16<sup>th</sup> 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.

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 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. These conditions resulted in a compact harvest period with clean fruit and yields per vine a little lower than average.

The vines have been trained on a Vertical Shoot Position (VSP) trellis system.

### WINEMAKING

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 8 year old barrels.

### TASTING NOTES

The Ridge of Tears 2018 Orange Shiraz is deep red in colour. The perfumed aroma has red berries, blood plum, woody spices (rosemary, cinnamon and thyme), black pepper and a touch of stewed raspberry and struck match. The elegant medium bodied palate is smooth and velvety with the same berries and spices and a long finish.

### ANALYSIS

Alcohol	13.5%
Titratable acidity	5.9g/L
pH	3.59
Residual sugar	1.6g/L

