

Logan

2017 Shiraz



Vineyard

The Shiraz grapes for this dry red were harvested at 13.3° Baumé on the 7th April 2017 from 23 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.

2017 was a funny old vintage. Summer was warm but with plenty of soil moisture from high winter and spring rain in the NSW central ranges. This meant we had plenty of leaf canopy which we used to shade the grape bunches from the summer sun. And as summer was quite dry there wasn't much pressure from mould and fungus.

2017 ended up a really good harvest from both our Mudgee and Orange vineyards. As the grapes reached flavour and tannin ripeness at low sugar levels, alcohol levels are generally on the milder side.

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. 10% of the grapes were fermented as whole bunches. The wine was pressed to oak barrels after primary ferment where it underwent malolactic fermentation.

Maturation was for 12 months in French oak barrique (225L), hogshead (300L) and puncheon (500L) barrels (a mixture of new to six year old).

Tasting notes

The Logan 2017 Shiraz is a deep but bright red colour. The perfumed aroma has summer pudding, dark cherry, white pepper, tarragon and bay leaf. The soft, rich medium bodied palate has flavours of red berries, mulberry, plums and woody spice before a long finish.

Analysis

Alcohol	13.5%
Titratible acidity	5.4 g/L
pH	3.68
Residual sugar	0.7 g/L

