

logan



RIDGE OF TEARS

2018 MUDGEE SHIRAZ (564M)

VINEYARD

The Shiraz grapes for this dry red were harvested at 14.4° Baumé on the 15th February 2018 from 22 year old vines planted in shallow, red-brown ironstone and quartz gravelly loam soils on a north-east facing slope in Mudgee, New South Wales.

The vineyard sits at an altitude of 564 metres above sea level and experiences mild days and cool nights with 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 concrete open fermenter which was plunged by hand twice per day. 10% of the ferment was whole bunches. After the 7 day fermentation the wine remained on skins for 1 week before being basket pressed to French oak barrels (225L, 300L and 500L) where it underwent malo-lactic fermentation and 15 months maturation. The oak was a combination of new to 5 year old barrels.

TASTING NOTES

The Ridge of Tears 2018 Mudgee Shiraz is deep dark red in colour. The complex aroma mixes florals, mulberries, dark cherry and plums with warm spices like roasted fennel seeds, tarragon and a touch of cocoa bean. The medium to full bodied palate has berry, plum and spice flavours with chalky tannins surrounded by a soft texture before a long finish.

ANALYSIS

Alcohol	15.0%
Titratable acidity	6.0 g/L
pH	3.69
Residual sugar	1.7 g/L

