

Logan 2008 Shiraz



Vineyard

The Shiraz grapes for this dry red were harvested at 14.5° Baumé on the 8th and 18th of April 2008 from 14 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. Considerable rain in February complicated the 2008 vintage. However dry and windy conditions in March dried the vines sufficiently to avoid disease and ripen the grapes nicely. The mild temperatures resulted in a very good vintage for the Orange region, accentuating varietal characters.

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

Winemaking

After crushing, the grapes were seeded with Syrah yeast. The fermenting juice was pumped over the cap of skins for 30 minutes twice per day. Maturation was for 15 months in French and Hungarian oak hogshead (300L) and puncheon (500L) barrels (a mixture of new, one, two and three year old). While in barrel, the wine underwent malolactic fermentation.

Tasting notes

The Logan 2008 Shiraz is a deep but bright red colour. The complex aroma has white pepper, plums and mixed berries, dark chocolate, star anise, tarragon and earthy characters. The palate is full with flavours of more plums and berries, dried herbs and beef stock before a long spicy finish.

Analysis

Alcohol	14.5%
Titratible acidity	6.3 g/L
pH	3.56
Residual sugar	<0.27 g/L

