

# Logan 2009 Shiraz



## Vineyard

The Shiraz grapes for this dry red were harvested at 13.8° Baumé on the 9th and 22nd of April 2009 from 15 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 2009 growing season began well with rain in the spring and early summer leading to good soil moisture levels. An unseasonal, heavy snowfall during flowering in mid-November led to reduced yields but these lower yields resulted in enhanced flavour concentration. Late summer and autumn were quite dry resulting in very little disease pressure in the vineyards. While January was a bit warmer than normal, the temperatures and sunshine hours over the growing season as a whole were about average. Average for Orange is nice, cool temperatures leading to a long, slow ripening season, and large amounts of sunshine hours which drive flavour production in the grapes. As a result, the 2009 grapes had good natural acidity, strong varietal characters and rich fruit flavours.

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

## Winemaking

After crushing, the grapes were seeded with FX10 yeast. Fermentation was in a combination of small open fermenters which were plunged twice per day and large rotary fermenters, spun twice per day. The wine underwent malolactic fermentation in tank before being racked to oak barrels.

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).

## Tasting notes

The Logan 2009 Shiraz is a deep but bright red colour. The complex aroma has mixed berries, white pepper, plums and Chinese 5 spice characters. The palate is full with flavours of summer pudding, beetroot and beef stock before a long spicy finish.

## Analysis

Alcohol	14.0%
Titratible acidity	5.9 g/L
pH	3.54
Residual sugar	0.5 g/L

