



Logan Australia 1998 Shiraz

Vineyard:

The shiraz grapes for this dry red were harvested at 13.5° Baume on April 25, 1998 from four-year-old vines planted in rich, deep volcanic soils on the north-facing slopes of Mount Canobolas, near Orange, in the Central Ranges of New South Wales.

With an elevation of 810 meters, the vineyard is one of the coolest in the state and the 1998 vintage, while warmer than 97 and 99, provided a perfect long, slow ripening season.

The vines have been trained on a Smart Dyson trellis type.

Winemaking:

After crushing, the grapes were seeded with Burgundy yeast. The fermenting juice was pumped over the cap of skins for half an hour twice per day.

Maturation was for 16 months in 50 per cent American oak and 50 per cent French oak barriques (a mixture of new, one-year-old, two-year-old and four-year-old). While in barrel, the wine underwent malolactic fermentation.

Tasting Notes:

The Logan 1998 Shiraz is a deep crimson color, showing clove, blackberry and smoky aromas. The palate has firm tannin beneath the soft flavors of cassis, fruit cake and spice.

Analysis:

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| Alcohol | 13.5% |
| Titratible acidity | 7.4g/L |
| pH | 3.44 |
| Residual sugar | 0.35g/L |

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