



# LOVE & VALOUR

2018 SHIRAZ

*logan*



## Vintage

The Shiraz grapes for this dry red were harvested between 12.8° and 13.5° Baumé from the 24th to the 28th of February 2018.

The early part of the 2018 season was very dry and quite warm. From mid-February there were milder temperatures and a number of rain events bringing much needed water while also delaying the Orange pick to more regular harvest dates; however vineyards with good healthy canopies and lower crops per hectare saw little problems from the rain. In the end grapes were very rich in flavour and reds were very deeply coloured. At Logan we only harvested ripe, clean fruit and left 25% of our grapes unharvested. The 75% we did harvest is richly flavoured and has nice texture and varietal characters and good intensity due to the generally lower crop loads from the beginning of the season.

## Winemaking:

After crushing, the grapes were fermented in stainless steel. The cap was pumped over twice a day during the 7 day fermentation period. After malolactic fermentation, 50% of the wine was matured in 5 to 8 year old French Hogsheads for 12 months. The remaining 50% was matured in stainless steel to maximise fruit character. The wine was filtered before bottling.

## Tasting Notes:

The lovely 2018 Love & Valour Shiraz is a lovely crimson red colour. The perfumed aroma shows characters of red berries, white pepper and star anise with a floral lift. The fleshy palate has bright flavours of mixed berries, plums, cinnamon and liquorice.

## Analysis:

Alcohol	13.5%
Titratible acidity	5.4 g/L
pH	3.71
Residual sugar	0.1 g/L