



## APPLE TREE FLAT 2011 CHARDONNAY

*logan*



### **Vintage:**

The Chardonnay grapes for this dry white were harvested at 11.4 and 11.7° Baumé on the 3rd and 17th March 2011 in Mudgee, New South Wales. The Chardonnay vineyards were 47 and 13 years old respectively.

2011 was a very late ripening vintage. The Spring and early Summer at the start of the season was very wet and as a result there was some disease pressure later in the vintage, however as the weather in Central NSW was very dry from January through until the end of vintage we had plenty of time to remove diseased (mould affected) fruit from the vineyard prior to harvest. This meant that only clean healthy grapes were harvested. Harvest time was determined by the acid falling to an acceptable level which resulted in nice elegant wines with generally lower alcohol and particularly varietal characters.

One vineyard is trained to Geneva Double Curtain Trellis type, with the other being Vertical Shoot Position (VSP).

### **Winemaking:**

After crushing and gentle pressing, the juice was clarified by cold settling and racking. The pressings were hyperoxidatively handled as juice and underwent wild yeast fermentation. The free run was treated anaerobically and was inoculated with QA23 yeast. The fermentations took place over 14 days in stainless steel tanks. Malo-lactic fermentation was inhibited. The wine remained on yeast lees for 5 months with frequent stirring. The wine was filtered before bottling.

### **Tasting Notes:**

The Apple Tree Flat Chardonnay shows a fig, pear and citrus aroma. The crisp but textured palate has flavours of pear, lemon and cashew before a long mineral finish.

### **Analysis:**

Alcohol	11.0%
Titratible acidity	7.0 g/L
pH	3.31
Residual sugar	2.14 g/L