



APPLE TREE FLAT 2011 ROSE

logan



Vintage:

The Shiraz, Cabernet Franc and Merlot grapes for this dry rosé were harvested between 12.5° and 13.0° Baumé from the 14th March to the 3rd May 2011 in the Central Ranges of New South Wales. The vineyards range in age from 7 to 18 years old.

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.

The Vineyards are trained to Vertical Shoot Positioning (VSP) trellis type.

Winemaking:

After crushing the Shiraz and Merlot grapes were held on skins for an average of 2 hours. Juice was then run-off at an average of 110L/tonne. The Cabernet Franc grapes were held on skins for 3 hours before being pressed off. The juice was clarified by cold settling and racking, and inoculated with D47 yeast. The fermentations averaged 19 days in stainless steel tanks. Malo-lactic fermentation was inhibited. The parcels were blended and lightly filtered before bottling.

Tasting Notes:

The delightful 2011 Apple Tree Flat Rosé has a lovely cherry, red berry and peach aroma. The soft palate has flavours of mixed berries, pear and nuts before a long citrus finish.

Analysis:

Alcohol	13.0%
Titratible acidity	5.6 g/L
pH	3.56
Residual sugar	2.95 g/L