



APPLE TREE FLAT 2011 SEMILLON SAUVIGNON BLANC

logan



Vintage:

This wine is a blend of Semillon & Sauvignon Blanc grapes grown in red loam soils in the Central Ranges of New South Wales, Australia.

The Semillon grapes were grown at an altitude of 530m above sea level in Mudgee, and harvested at 10.0° Baumé on the 11th of February 2011.

The Sauvignon Blanc grapes were grown at a much higher elevation of 950m above sea level in Orange and were harvested between 10.5° Baumé and 12.2° Baumé from the 1st April to the 2nd May 2011. The Sauvignon Blanc vines were 17 years old and the Semillon vines were 37 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 Semillon and Sauvignon Blanc grapes were mostly trained to Vertical Shoot Positioning (VSP) trellis type.

Winemaking:

After picking and crushing the grapes in the cool of the night, the juice was clarified by cold settling and racking. The Semillon pressings were hyperoxidatively handled prior to ferment. The juice was inoculated with EC1118, X5 and QA23 yeast and the fermentation took place over an average of 10 days between 12 and 20°C in stainless steel tanks. Malo-lactic fermentation was inhibited in order to preserve the vibrant fruit characters. The wine was lightly filtered before bottling.

Tasting Notes:

The Apple Tree Flat Semillon Sauvignon Blanc is pale straw in colour with a green tinge. It has an aroma of guava, pink grapefruit, lime and spring vegetables with flavours of mixed citrus, sage and passionfruit before a long mineral finish.

Analysis:

Alcohol	11.0%
Titratible acidity	7.0 g/L
pH	3.31
Residual sugar	3.90 g/L

Variety %:

Semillon	52%
Sauvignon Blanc	48%