



APPLE TREE FLAT 2010 SHIRAZ

logan



Vintage

The Shiraz grapes for this dry red were harvested between 13.0° and 13.8° Baumé from the 12th February to 2nd March 2010.

2010 was a difficult vintage. The temperatures were nice and cool and there was plenty of sunshine, so the grapes developed lovely varietal flavours. However rain events throughout the growing season meant that we had to spend a lot of time in the vineyard ensuring mould and fungus did not take hold. As the grapes had good ripe flavours from an early stage, the harvest time was determined by the acid falling to an acceptable level. As a result sugar levels were low and therefore alcohol levels are generally low in 2010. In the end the wines have vibrant varietal characters and beautiful fresh structure.

Winemaking:

After crushing, the grapes were inoculated with BM4x4 yeast. The cap was pumped over twice a day during the 8 day fermentation period. After malolactic fermentation, 15% of the wine was matured in 3 and 4 year old French Hogsheads for 12 months. The remaining 85% was matured in stainless steel to maximise fruit character. The wine was filtered before bottling.

Tasting Notes:

The lovely 2010 Apple Tree Flat Shiraz is a deep, rich red colour. The perfumed aroma shows characters of mixed berries, plum and earthy spices with flavours of red berries, rhubarb and star anise on the bright and long palate.

Analysis:

Alcohol	13.5%
Titratible acidity	6.5 g/L
pH	3.74
Residual sugar	1.0 g/L