

Logan

2010 Cabernet Merlot



Vineyard

The Cabernet Sauvignon, Merlot and Cabernet Franc grapes for this dry red were harvested between 12.5° and 13.3° Baumé from the 26th March to the 7th April 2010 from 16 year old vines planted in rich, deep volcanic soils on the north-facing slopes of Mount Canobolas in Orange, New South Wales.

With an elevation of more than 800 metres, the vineyard is one of the coolest in the state.

The temperatures were nice and cool in 2010 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.

The vines have been trained on a Vertical Shoot Positioning (VSP) trellis system.

Blend

Cabernet Sauvignon	46%
Merlot	40%
Cabernet Franc	14%

Winemaking

After crushing, the grapes were seeded with BDX and FX10 yeast. Fermentation was in a combination of small open fermenters which were plunged twice per day and large rotary fermenters, spun twice per day. The wine underwent malolactic fermentation in tank before being racked to oak barrels.

Maturation was for 12 months in French and Hungarian oak puncheon (500L) and hogshead (300L) barrels (a mixture of new to five year old).

Tasting notes

The Logan 2010 Cabernet Merlot is a deep dark red colour with aromas of mixed berries, violet, dark chocolate, thyme and tobacco. These continue onto the textured palate which also shows raspberry, rosemary and fresh earth, grainy tannins and a long finish.

Analysis

Alcohol	13.5%
Titratible acidity	5.9 g/L
pH	3.60
Residual sugar	0.1 g/L

