

# Logan 2011 Chardonnay



## Vineyard

The Chardonnay grapes for this dry white were harvested at 11.2° and 12.8° Baumé on the 13th and 28th April 2011 from 17 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 greater than 950 metres, the vineyard is one of the coolest in the state.

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 vines have been trained on a combination of Smart-Dyson and Vertical Shoot Positioning (VSP) trellis types.

## Winemaking

After crushing and gentle pressing, the juice was clarified by cold settling and racking. 25% of the juice was hyper-oxidised prior to ferment to oxidise the phenolics and help stabilise the wine. Just under half the wine (48%) was barrel fermented in Hungarian and French oak puncheon (500L) barrels ranging from new to 6th use. About half the parcels were wild yeast ferments with the balance inoculated with VL2 yeast. The barrel fermented portion remained in barrel for 9 months, on lees. The remaining 52% of the wine was fermented in stainless steel. 60% of the wine went through malolactic fermentation to achieve the desired acid balance. The wine was lightly filtered before bottling.

## Tasting notes

The Logan 2011 Chardonnay is pale gold in colour with aromas of pear, orange rind and cashew. A bright and tight but soft textured palate combines flavours of white peach and grapefruit with a very long mineral finish.

## Analysis

Alcohol	12.5%
Titratible acidity	6.4 g/L
pH	3.52
Residual sugar	1.2 g/L

