

Logan 2011 Moscato



Vineyard

The Gewürztraminer grapes for this Moscato were harvested at 13.2° Baumé on the 13th April 2011. The grapes are grown at an elevation of greater than 600 metres on the slopes of Mount Canobolas in Orange.

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 VSP trellis system.

Winemaking

After picking and crushing the grapes in the cool of the night, the free run juice was clarified by cold settling and racking. It was inoculated with 58W3 yeast and the fermentation took place over 4 days in stainless steel tanks. The fermentation was halted midway through by rapidly cooling to below 5°C with the wine then being held cold and disturbed as little as possible to retain the CO₂ produced during fermentation. Malo-lactic fermentation was inhibited. The wine was sterile filtered before bottling.

Tasting notes

The 2011 Moscato is white gold in colour. It has a fresh aroma of fruit salad and flowers. The semi sweet palate has an uplifting frizzante with flavours of lychee, pear and ginger and a lime finish.

Analysis

Alcohol	10.0%
Titratible acidity	5.0 g/L
pH	3.45
Residual sugar	52 g/L

