

# Logan

## 2011 'Hannah' Rosé



### Variety

Shiraz	38%
Pinot Noir	34%
Cabernet Franc	28%

### Vineyard

The Shiraz, Cabernet Franc and Pinot Noir grapes for this dry Rosé wine were harvested at 10.4° (Pinot Noir), 12.5° (Cabernet Franc) and 12.0° (Shiraz) Baumé on the 29th March (Pinot Noir), 3rd May (Cabernet Franc) and 10th May 2011 (Shiraz) and grown at an elevation of 850m (Shiraz) and 950m (Pinot Noir and Cabernet Franc) 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 juice was left on the red skins for 2 hours. While juice was on skins the must was held at 6°C.

The Shiraz juice was then run-off at 210L / tonne, while the Pinot Noir and Cabernet Franc grapes were pressed, cold settled and racked. As juice the Pinot Noir and Cabernet Franc was oxidatively handled with no sulphur or inert gas used. The clarified juice was inoculated with D47 (Shiraz and Pinot Noir) yeast while the Cabernet Franc underwent wild yeast ferment. The fermentations averaged 16 days in mostly stainless steel tanks. 12% of the wine was barrel fermented in large Hungarian oak barrels (500L).

The Shiraz, Cabernet Franc and Pinot Noir parcels were blended pre-filtration. The Pinot Noir and Cabernet Franc underwent partial malo-lactic fermentation. The wine was filtered before bottling.

### Tasting notes

The Logan 2011 'Hannah' Rosé is a pretty onion skin colour. It has a lifted aroma of mixed berry compote, nuts, orange and spice. The brightly focused and textured palate has flavours of cherry, cranberry, and pear with long lemon finish.

### Analysis

Alcohol:	12.0%
Titrateable Acidity:	6.0 g/L
pH:	3.49
Residual Sugar:	2.8 g/L

