

Logan 2011 Sauvignon Blanc



Vineyard

We harvested the grapes for this Sauvignon Blanc at three ripeness levels between 10.0° and 12.2° Baumé from the 1st April to the 2nd May 2011. The grapes are grown at an elevation of greater than 900 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 combination of VSP and Smart Dyson trellis systems.

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 X5 yeast and the fermentations took place over an average of 15 days mostly in stainless steel tanks. 15% of the wine was barrel fermented in large Hungarian and French oak barrels (500L). The wine remained on yeast lees for three months with frequent stirring. 15% of the wine went through malo-lactic fermentation. The wine was filtered before bottling.

Tasting notes

The Logan 2011 Sauvignon Blanc is pale gold in colour. It has a vibrant aroma of guava, green mango, white flowers and sage. The delicately textured palate zings with sea salt and flavours of pink grapefruit and lime with a long mineral finish.

Analysis

Alcohol	12.0%
Titratible acidity	7.0 g/L
pH	3.38
Residual sugar	3.3 g/L

