

Logan 2011 Pinot Noir



Vineyard

The Pinot Noir grapes for this dry red were harvested at 12.4° Baumé on 28th March 2011 from 15 year old vines planted in rich, deep volcanic soils on the north-facing slopes of Mount Conobolas in Orange, New South Wales.

Grown on two high altitude sites (one at 850 metres, and the other at 950 metres altitude) the vineyards are some 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 Smart Dyson trellis type.

Winemaking

The grapes were crushed by a combination of the pigeage method (using our feet) and conventional mechanical crushing. Fermentation was in small open fermenters which were hand plunged twice per day. The ferment began with wild yeast before the grapes were inoculated with RC212 yeast. The wine was pressed off the skins after primary fermentation and completed malolactic fermentation in stainless steel tank before 40% of the wine was matured in third use French and Hungarian puncheon (500L) barrels.

The wine was matured in oak for 6 months and was lightly filtered before bottling.

Tasting notes

The Logan 2011 Pinot Noir is a light cherry colour with perfumed aromas of wild strawberry, red cherry, cinnamon and clove. These continue onto the brightly focused palate which also has flavours of red berries with a long spicy finish.

Analysis

Alcohol	12.5%
Titratible acidity	5.7g/L
pH	3.70
Residual sugar	0.6 g/L

