

Logan 2022 Chardonnay



Vineyard

The Chardonnay grapes for this dry white were harvested at 12.4° Baumé on the 14th April 2022 from 28 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.

The 2022 growing season was a difficult one in the NSW Central Ranges. One of the coolest and wettest on record with particularly low yields of grapes per vine. These low yields were a saviour in the end, allowing the grapes to ripen fully and free from any significant mould or disease. The result was remarkably high quality grapes which produced wines with strong varietal characters, elegance and length and generally low alcohol levels.

The vines have been trained on a combination of Vertical Shoot Positioning (VSP) and cane pruned trellis types.

Winemaking

After crushing and gentle pressing, the juice was clarified by floatation. Much of the juice was exposed to oxygen prior to ferment to oxidise the phenolics and help stabilise the wine. 75% of the wine was barrel fermented in French oak puncheon (500L) and hogshead (300L) barrels ranging from new to 14 year old. The wine was fermented by wild yeast. The barrel fermented portion remained in barrel for 8 months, on lees. The remaining 25% of the wine was fermented in stainless steel. Some of the barrels went through a small amount of natural malo-lactic fermentation to achieve the desired acid balance and texture. The wine was filtered before bottling.

Tasting notes

The Logan 2022 Chardonnay is pale straw in colour with aromas of grapefruit, red apple and cashew. The palate is focused around a mineral core with flavours of pear and nectarine, a delicate texture and a long lemon zest finish.

Analysis

Alcohol	12.0%
Titratible acidit	7.3 g/L
pH	3.39
Residual sugar	1.1 g/L

