

Logan 2017 Chardonnay



Vineyard

The Chardonnay grapes for this dry white were harvested at 12.0° and 12.5° Baumé on the 23rd to 28th March 2017 from 23 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.

2017 was a funny old vintage. Summer was warm but with plenty of soil moisture from high winter and spring rain in the NSW central ranges. This meant we had plenty of leaf canopy which we used to shade the grape bunches from the summer sun. And as summer was quite dry there wasn't much pressure from mould and fungus.

2017 ended up a really good harvest from both our Mudgee and Orange vineyards. As the grapes reached flavour and tannin ripeness at low sugar levels, alcohol levels are generally on the milder side.

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. 50% of the wine was barrel fermented in French oak puncheon (500L) and hogshead (300L) barrels ranging from new to 7 year old. The wine was fermented by wild yeast. The barrel fermented portion remained in barrel for 8 months, on lees. The remaining 50% of the wine was fermented in stainless steel. Some of the barrel went through some malolactic fermentation to achieve the desired acid balance and texture. The wine was filtered before bottling.

Tasting notes

The Logan 2017 Chardonnay is pale straw in colour with aromas of pear, nectarine, grapefruit and a touch of flint. The palate is focused around a mineral core with flavours of lemon, white peach and cashew, a delicate texture and a long lemon zest finish.

Analysis

Alcohol	12.5%
Titratible acidity	5.3 g/L
pH	3.39
Residual sugar	1.9 g/L

