



APPLE TREE FLAT 2017 ROSE

logan



Vintage

The Tempranillo, Shiraz and Merlot grapes for this dry rosé were harvested between 12.9° and 13.5° Baumé from the 23rd February to the 2nd March from 15 year old vineyards in Mudgee, New South Wales.

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 Vineyards are trained to Vertical Shoot Positioning (VSP) trellis type.

Winemaking

After crushing the grapes were held on skins for about 2 hours. Juice was then run-off at an average of 200L/tonne. The juice was clarified by floatation with nitrogen. The fermentations were by wild yeast and averaged 16 days in stainless steel tanks. Malo-lactic fermentation was inhibited. The parcels were blended and lightly filtered before bottling.

Tasting Notes

The delightful 2017 Apple Tree Flat Rosé has a lovely watermelon, red berry and spice aroma. The bright palate has flavours of mixed berries, cherry and plum before a long crisp finish.

Analysis

Alcohol	13.0%
Titratable acidity	5.00 g/L
pH	3.54
Residual sugar	3.20 g/L

Variety %

Shiraz	64%
Merlot	26%
Tempranillo	10%