



APPLE TREE FLAT 2016 SEMILLON SAUVIGNON BLANC

logan



Vintage:

This wine is a blend of Semillon & Sauvignon Blanc grapes grown in red loam soils in the Central Ranges of New South Wales, Australia.

The Semillon grapes were grown at an altitude of 530m above sea level in Mudgee, harvested at 10.9° Baumé on the 9th February 2016.

The Sauvignon Blanc grapes were grown at a much higher elevation of 950m above sea level in Orange and were harvested at 12.1° and 12.3° Baumé on the 9th and 16th March 2016. The Sauvignon Blanc vines were 22 years old and the Semillon vines were 42 years old.

The 2016 growing season was a little warmer and somewhat dryer than the long term average in the NSW Central Ranges. The season began warm and dry in the Spring with much needed rain and milder temperatures experienced from November to January. It was the earliest harvest and shortest vintage from first to last harvested grapes in Logan's 20 years. These conditions produced richly flavoured grapes with good texture and varietal characters.

The Semillon and Sauvignon Blanc grapes were mostly trained to Vertical Shoot Positioning (VSP) trellis type.

Winemaking:

After picking and crushing the grapes in the cool of the night, the juice was clarified by floatation with nitrogen. The Semillon pressings were oxidatively handled prior to ferment. The fermentations took place over an average of 18 days between 12 and 20°C in stainless steel tanks. Malo-lactic fermentation was inhibited in order to preserve the vibrant fruit characters. The wine remained on yeast lees for 6 months. The wine was filtered before bottling.

Tasting Notes:

The Apple Tree Flat Semillon Sauvignon Blanc is pale straw in colour with a green tinge. It has an aroma of guava, lemon zest, lime, lanolin, sage and sea spray with flavours of mixed citrus, white peach and nuts before a clean citrus finish.

Analysis:

Alcohol	12.5%
Titratible acidity	5.1 g/L
pH	3.32
Residual sugar	2.5 g/L

Variety %:

Semillon	67%
Sauvignon Blanc	33%