

Logan

2016 Chardonnay



Vineyard

The Chardonnay grapes for this dry white were harvested at 12.3° and 12.6° Baumé on the 8th to 10th March 2016 from 22 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 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 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. 53% of the wine was barrel fermented in French oak puncheon (500L) and hogshead (300L) barrels ranging from new to 5 year old. The wine was fermented by wild yeast. The barrel fermented portion remained in barrel for 8 months, on lees. The remaining 47% of the wine was fermented in stainless steel. Some of the barrel went through some malo-lactic fermentation to achieve the desired acid balance and texture. The wine was filtered before bottling.

Tasting notes

The Logan 2016 Chardonnay is pale straw in colour with aromas of pear, nectarine pomelo and a whiff of gunsmoke. The palate is focused around a mineral core with flavours of lemon, white peach and cashew, a delicate texture and a long finish.

Analysis

Alcohol	13.0%
Titratible acidity	5.7 g/L
pH	3.45
Residual sugar	1.3 g/L

