

Logan

2017 Moscato



Vineyard

The Gewurztaminer grapes for this Moscato were harvested at 12.4° Baumé on the 21st March 2017. The grapes are grown at an elevation of greater than 900 metres on the slopes of Mount Canobolas in Orange.

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 VSP trellis system.

Winemaking

After picking and crushing the grapes in the cool of the night, the juice was clarified by floatation with nitrogen. Fermentation was in stainless steel and at roughly half way through potential ferment the fermentation was stopped by rapid cooling. Malo-lactic fermentation was inhibited and the wine was disturbed as little as possible to retain CO₂ produced during fermentation. The wine was filtered before bottling.

Tasting notes

The 2017 Moscato is white gold in colour. It has a fresh aroma of fruit salad and flowers. The semi-sweet palate has an uplifting frizzante with flavours of rambutan, pear and ginger and a clean finish.

Analysis

Alcohol	6.5%
Titratible acidity	5.1 g/L
pH	3.50
Residual sugar	90 g/L

