

# Logan

## 2016 Pinot Noir



### Vineyard

The 6 clones of Pinot Noir were harvested between 12.3° and 13.2° Baumé from the 19th February to the 10th March 2016 from 20 year old vines planted in rich, deep volcanic soils on the north-facing slopes of Mount Conobolas in Orange, New South Wales.

Grown at greater than 900 metres altitude, the vineyards are some 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 Vertical Shoot Positioning (VSP) trellis type.

### Winemaking

60% of the wine was fermented in small open fermenters which were hand plunged twice per day. 40% was fermented as whole bunches by carbonic maceration. Fermentation was by wild yeast. The wine was pressed off the skins after primary fermentation and 65% of the wine completed malolactic fermentation in French and Hungarian puncheon (500L) and Hogshead (300L) barrels (two to seven year old). The wine was matured in oak for 7 months. The other 35% remained in stainless steel. The wine was filtered before bottling.

### Tasting notes

The Logan 2016 Pinot Noir is a cherry red colour with perfumed aromas of wild strawberry, chinotto, fennel seed and rose. These continue onto the soft silky palate which also has flavours of red berries, sour cherry and cinnamon stick with a long spicy finish.

### Analysis

Alcohol	13.0%
Titratible acidity	5.5 g/L
pH	3.72
Residual sugar	0.9 g/L

