

Logan

2018 'Hannah' Rosé



Variety	% of Blend	Altitude	Harvest Baumé	Harvest Date
Pinot Noir	40%	870m	12.5°	13th March
Shiraz	29%	870m	12.8°	22nd March
Cabernet Sauvignon	18%	870m	12.8°	4th April
Pinot Gris	13%	970m	12.5°	6th March

Vineyard

The 2018 'Hannah' Rosé is a blend of shiraz, pinot noir, cabernet sauvignon and pinot gris grown on the slopes of Mount Canobolas in Orange.

The 2018 growing season was warm and dry in the NSW Central Ranges, however enough well spaced rain events across the season allowed the grapes to progress through to ripeness without suffering undue stress.

These conditions resulted in a compact harvest period with clean fruit and yields per vine a little lower than average.

The vines have been trained on a combination of VSP and Smart Dyson trellis systems.

Winemaking

Pinot Noir – After picking and crushing the grapes in the cool of the night, the juice was left on the red skins for 2 hours at cold temperatures. The grapes were then pressed and clarified using floatation with nitrogen. The juice then underwent wild yeast fermentation in stainless steel tanks.

Shiraz and Cabernet Sauvignon – After being picked at night and spending 6 hours on the red skins the juice was pressed off, cold settled and racked before undergoing wild yeast fermentation in a combination of stainless steel tank and French and Hungarian oak barrels.

Pinot Gris – After harvesting at night, the pinot gris was oxidatively handled and crushed to a small fermentation vessel where it underwent wild yeast fermentation on skins. The pinot gris remained on skins for 14 days without the use of sulphur or inert gas. This parcel was then basket pressed.

The four parcels were blended and the wine was filtered before bottling.

Tasting notes

The Logan 2018 'Hannah' Rosé is a pretty salmon pink colour. It has a lifted aroma of watermelon, cherry, nectarine and allspice. The lightly textured and delicately balanced palate has flavours of red apple, wild strawberry, pomegranate and lime zest with a minerally dry finish.

Analysis

Alcohol:	12.5%
Titratable Acidity:	5.5g/L
pH:	3.34
Residual Sugar:	1.9g/L

