

Logan

2017 Sauvignon Blanc



Vineyard

We harvested the grapes for this Sauvignon Blanc at 12.0° and 12.3° Baumé on the 29th and 30th 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 combination of VSP and Cane Pruned trellis systems.

Winemaking

After picking the grapes in the cool of the night the juice remained on skins for 10 hours before being pressed. The majority of the juice was then clarified by floatation with nitrogen. 20% of the grapes were fermented on their skins and remained on skins for 2 weeks before being pressed. The fermentations took place over an average of 14 days mostly in stainless steel tanks. 15% of the wine was barrel fermented in Hungarian and French 500L oak barrels. The wine remained on yeast lees for 10 weeks with frequent stirring. The barrel fermented portion underwent partial malo-lactic fermentation. The wine was filtered before bottling.

Tasting notes

The Logan 2017 Sauvignon Blanc is very pale gold in colour. It has a vibrant aroma of guava, meyer lemon, green papaya and macadamia. The gently textured palate zings with flavours of lime and pink grapefruit with a long mineral finish.

Analysis

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| Alcohol | 12.5% |
| Titratible acidity | 5.4g/L |
| pH | 3.34 |
| Residual sugar | 2.9g/L |

