

# logan



## 2015 Vintage 'M' Cuvée

### VINEYARD

The Chardonnay, Pinot Noir & Pinot Meunier grapes for this sparkling wine were harvested at 10.8° Baumé on the 25th February 2015 from 21 year old vines planted in rich deep volcanic soils on the north facing slopes of Mount Canobolas, Orange, in the Central Ranges of NSW. With an elevation of 930m the vineyard is one of the coolest in the state.

The 2015 vintage was a joy in the NSW Central Ranges with fine weather throughout the growing season. Spring and summer were sunny and dry but with mild temperatures. These conditions continued deep into autumn ensuring a high quality harvest. It was an early harvest with all grapes from both our Mudgee and Orange vineyards harvested by the end of March. These conditions produced richly flavoured grapes with good texture and varietal characters.

The vines have been trained on VSP trellis systems.

### BLEND

Chardonnay	66 %
Pinot Noir	20 %
Pinot Meunier	14 %

### WINEMAKING

The grapes were harvested at night before being pressed gently in an airbag press. All three varieties were crushed, drained and fermented together. The crushed juice was held on skins for 8 hours. 90% of the juice was clarified by draining, cold settling and racking. The fermentation took place over 16 days in stainless steel on low solids. The remaining 10% of juice underwent wild yeast ferment in French oak puncheon (500L) barrels. The base wine was then tiraged, capped and underwent second fermentation in bottle and held on lees before the disgorge in October 2017. The wine spent a total of 30 months on yeast lees post bottle ferment. A dosage of 2g/L sugar in a solero style non-vintage reserve sparkling base was added post riddling.

### TASTING NOTES

The Logan Vintage 'M' Cuvée 2015 is a lovely rose gold colour with a fine creamy mousse. Ageing on yeast lees has contributed a nutty and brioche aroma combined with oyster shell and fruit toast. The crisp and dry palate has flavours of lemon, wild strawberry and almond before a long finish.

### ANALYSIS

Alcohol	12.0 %
Titratible acidity	8.5 g/L
pH	3.10
Residual sugar	2.0 g/LL