

Logan

2019 Chardonnay



Vineyard

The Chardonnay grapes for this dry white were harvested at 12.4° and 12.9° Baumé on the 4th and 14th March 2019 from 25 year old vines planted in rich, deep volcanic soils on the north facing slopes of Mount Canobolas in Orange, New South Wales. With an elevation of greater than 950 metres, the vineyard is one of the coolest in the state.

The 2019 growing season was warm and very 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. Ripeness occurred at low sugar levels resulting in generally low alcohol in the wines.

The vines have been trained on a combination of Vertical Shoot Positioning (VSP) and cane pruned trellis types.

Winemaking

After crushing and gentle pressing, the juice was clarified by floatation. Much of the juice was exposed to oxygen prior to ferment to oxidise the phenolics and help stabilise the wine. 76% of the wine was barrel fermented in French and Russian oak puncheon (500L) and barrique (225L) barrels ranging from new to 10 year old. The wine was fermented by wild yeast. The barrel fermented portion remained in barrel for 8 months, on lees. The remaining 24% of the wine was fermented in stainless steel. Some of the barrels went through a partial natural malo-lactic fermentation during primary ferment. The wine was filtered before bottling.

Tasting notes

The Logan 2019 Chardonnay is golden straw in colour with aromas of floral white peach and nectarine. The palate is focused around a grapefruit core with flavours of ripe pear and a delicate texture from fermenting in old oak puncheons and a smooth long finish.

Analysis

Alcohol	13.0%
Titratible acidity	5.2 g/L
pH	3.49
Residual sugar	1.6 g/L

