



# Clementine

de la mer 2019

logan



This pretty white wine, a unique combination of Chardonnay, Sauvignon Blanc and Riesling—all skin fermented—is very Clementine, which is the name of the winemaker's little girls who loves the uplifting and refreshing feeling of the ocean.

## Tasting Notes

The 2019 Clementine de la mer is a little cloudy like the ocean with a pale yellow colour. It has bright aromas of lemon, flowers, poached quince, wattle, ginger and clementine with citrus peel, nashi pear and the salty tang of sea spray on the palate.

## Vineyard

The Sauvignon Blanc, Chardonnay, Riesling, Viognier and Gewurztraminer grapes for this dry wine, grown at an elevation of 950 metres in rich, deep volcanic soils on the slopes of Mount Canobolas in Orange, were harvested on the following dates and sugar levels:

Sauvignon Blanc	31%	12.6° Be	22nd March 2019
Chardonnay	29%	12.4° Be	14th March 2019
Riesling	25%	11.3° Be	27th February 2019
Viognier	8%	13.5° Be	9th March 2019
Gewurztraminer	7%	12.7° Be	6th March 2019

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.

## Winemaking

All grapes were fermented on their skins by wild yeasts. No finings were used. The wine was bottled unfiltered.

## Analysis

Alcohol	12.0%
Titratible acidity	5.1g/L
pH	3.64
Residual sugar	0.5g/L