

Logan

2008 Cabernet Merlot



Vineyard

The Cabernet Sauvignon, Merlot and Cabernet Franc grapes for this dry red were harvested between 13.7° and 14.2° Baumé on 7th and 14th April 2008 from 14 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 more than 800 metres, the vineyard is one of the coolest in the state. Considerable rain in February complicated the 2008 vintage. However dry and windy conditions in March dried the vines sufficiently to avoid disease and ripen the grapes nicely. The mild temperatures resulted in a very good vintage for the Orange region, accentuating varietal characters.

The vines have been trained on a Smart Dyson trellis.

Blend

Cabernet Sauvignon	47%
Merlot	45%
Cabernet Franc	8%

Winemaking

After crushing, the grapes were seeded with BDX and BM4x4 yeast. Fermentation was in a combination of small open fermenters which were plunged twice per day and large rotary fermenters, spun twice per day. The wine underwent malolactic fermentation in tank before being racked to oak barrels.

Maturation was for 15 months in French and Hungarian oak barriques (225L) and puncheons (500L) (a mixture of new, one, two and three year old).

Tasting notes

The Logan 2008 Cabernet Merlot is a deep bright red colour with aromas of mixed berries, violet, black olive, thyme, tobacco and earth. These continue onto the structured palate which also shows raspberry, plum, oregano and dark chocolate with a long finish.

Analysis

Alcohol	14.5%
Titratible acidity	6.3 g/L
pH	3.50
Residual sugar	0.8 g/L

