

Logan

2009 Chardonnay



Vineyard

The Chardonnay grapes for this dry white were harvested at 12.9° and 13.1° Baumé on the 27th of March and 1st of April 2009 from 15 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 2009 growing season began well with rain in the spring and early summer leading to good soil moisture levels.

An unseasonal, heavy snowfall during flowering in mid-November led to reduced yields but these lower yields resulted in enhanced flavour concentration. Late summer and autumn were quite dry resulting in very little disease pressure in the vineyards. While January was a bit warmer than normal, the temperatures and sunshine hours over the growing season as a whole were about average. Average for Orange is nice, cool temperatures, leading to a long slow ripening season, and large amounts of sunshine hours which drive flavour production in grapes. As a result the 2009 grapes had good natural acidity, strong varietal characters and rich fruit flavours.

The vines have been trained on a combination of Smart-Dyson and Vertical Shoot Positioning (VSP) trellis types.

Winemaking

After crushing and gentle pressing, the juice was clarified by cold settling and racking. 25% of the juice was hyper-oxidised prior to ferment to oxidise the phenolics and help stabilise the wine. 90% of the juice was inoculated with VL2 and QA24 yeasts. 40% was barrel fermented in French and Hungarian oak puncheon (500L) barrels ranging from new to 4th use. 10% underwent wild yeast ferment in barrel. The barrel fermented portion remained in barrel for 10 months, on lees. The remaining 60% of the wine was fermented in stainless steel. Malolactic fermentation was inhibited to retain acid balance and fruit character, except for the wild ferment which would have undergone natural MLF. The wine was lightly filtered before bottling.

Tasting notes

The Logan 2009 Chardonnay is white gold in colour with aromas of pear, mandarin and marzipan. A bright but soft textured palate combines flavours of white peach and grapefruit with a long mineral and lime finish.

Analysis

Alcohol	13.5%
Titratible acidity	6.2 g/L
pH	3.32
Residual sugar	2.6 g/L

