

Logan

2010 'Hannah' Rosé

Variety

Shiraz	60%
Cabernet Franc	20%
Pinot Noir	20%

Vineyard

The Shiraz, Cabernet Franc and Pinot Noir grapes for this dry Rosé wine were harvested at 10.3° (Pinot Noir), 13.0° (Cabernet Franc) and 13.5° (Shiraz) Baumé on the 26th February (Pinot Noir), 1st April (Cabernet Franc) and 7th April 2010 (Shiraz) and grown at an elevation of 850m (Shiraz) and 950m (Pinot Noir and Cabernet Franc) on the slopes of Mount Canobolas in Orange.

2010 was a difficult vintage. The temperatures were nice and cool and there was plenty of sunshine, so the grapes developed lovely varietal flavours. However rain events throughout the growing season meant that we had to spend a lot of time in the vineyard ensuring mould and fungus did not take hold. As the grapes had good ripe flavours from an early stage, the harvest time was determined by the acid falling to an acceptable level. As a result sugar levels were low and therefore alcohol levels are generally low in 2010. In the end the wines have vibrant varietal characters and beautiful fresh structure.

The vines have been trained on a VSP trellis system.

Winemaking

After picking and crushing the grapes in the cool of the night the juice was left on the red skins for 2 hours. While juice was on skins the must was held at 6°C.

The grapes were then pressed, cold settled and racked. As juice the Pinot Noir was oxidatively handled with no sulphur or inert gas used. The clarified juice was inoculated with EC1118 (Pinot Noir) and D47 (Shiraz and Cabernet Franc) yeast and the fermentations averaged 11 days in stainless steel tanks.

The Shiraz, Cabernet Franc and Pinot Noir parcels were blended pre-filtration. Malo-lactic fermentation was inhibited for all parcels. The wine was lightly filtered before bottling.

Tasting notes

The Logan 2010 'Hannah' Rosé is a pretty powder pink colour. It has a lifted aroma of raspberry, rhubarb, strawberry and orange. The fresh palate has flavours of cherry and cranberry with a long lime finish.

Analysis

Alcohol:	13.0%
Titrateable Acidity:	6.2 g/L
pH:	3.56
Residual Sugar:	2.2 g/L

