

Logan

2010 Sauvignon Blanc



Vineyard

We harvested the grapes for this Sauvignon Blanc at three ripeness levels between 10.5° and 12.2° Baumé from the 26th February to the 16th March 2010. The grapes are grown at an elevation of greater than 900 metres 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 combination of VSP and Smart Dyson trellis systems.

Winemaking

After picking and crushing the grapes in the cool of the night, the free run juice was clarified by cold settling and racking. It was inoculated with VL3, X5 and QA23 yeasts and the fermentations took place over an average of 9 days mostly in stainless steel tanks. 5% of the wine was barrel fermented in large Hungarian oak barrels (500L). Malo-lactic fermentation was inhibited. The wine was lightly filtered before bottling.

Tasting notes

The Logan 2010 Sauvignon Blanc is pale gold in colour. It has a pungent aroma of tropical fruits like passionfruit and guava, as well as white flowers and sage. The delicately textured palate zings with flavours of pink grapefruit, lime, green mango, pear and a long clean finish.

Analysis

Alcohol	12.0%
Titratible acidity	7.1 g/L
pH	3.32
Residual sugar	3.8 g/L

