

logan



2009 Vintage 'M' Cuvee

VINEYARD

The Chardonnay, Pinot Noir & Pinot Meunier grapes for this sparkling wine were harvested at 10.8° (Chardonnay) and 11.3° (Pinots) Baumé on the 17th March 2009 from 15 year old vines planted in rich deep volcanic soils on the north facing slopes of Mount Canobolas, Orange, in the Central Ranges of NSW. With an elevation of 930m 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 for Pinot Noir 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 the grapes. As a result, the 2009 grapes had good natural acidity, strong varietal characters and rich fruit flavours.

The vines have been trained on VSP trellis systems.

BLEND

Chardonnay	34 %
Pinot Noir	33 %
Pinot Meunier	33 %

WINEMAKING

The grapes were harvested at night before being pressed gently in a bladder press. All three varieties were crushed, drained and fermented together. The crushed juice was held on skins for 8 hours. 95% of the juice was clarified by draining, cold settling and racking. It was inoculated with EC1118 yeast and the fermentation took place over 10 days in stainless steel on low solids. The remaining 5% of juice underwent wild yeast ferment in a Hungarian oak puncheon. The base wine was then tiraged, capped and underwent second fermentation in bottle and held on lees before the first disgorge in September 2010. The first disgorge wine spent a total of 16 months on yeast lees. A dosage of 6g/L sugar in a ten year old Logan Chardonnay was added post riddling.

TASTING NOTES

The Logan Vintage 'M' Cuvee 2009 is a light rust colour with very fine bubbles and a persistent creamy mousse. The Pinot grapes have contributed a strawberry aroma which combines with almond, pear and oatmeal from the Chardonnay. The crisp and dry palate has flavours of lemon rind, nectarine and a salty minerality before a very long finish.

ANALYSIS

Alcohol	12.5 %
Titratible acidity	7.2 g/L
pH	3.25
Residual sugar	6.7 g/Ll