

loefan

Opposite
Storm brewing in Orange



Introduction

pull up
a chair

How good is wine!

Red or white, fizzy or sticky, fresh or fruity, the Logan family loves it. We love making it, selling it and drinking it.

Ours is a family owned and operated winery located in the NSW Central Ranges (that's Orange and Mudgee). I handle the winemaking side of things and my wife, Hannah, runs the business.

We now have three labels that host an exciting selection of wines with something to please everyone – in our family and yours!

For the full Logan experience we'd love you to drop in to our tasting room in Mudgee – it's a pretty cool space – where you can sit back, enjoy the view and taste our full range of wines.

Enjoy!

Peter Logan.





Our Region

it's
cold

The NSW Central Ranges was one of Australia's best kept secrets. But the secret is out. More and more people are making the pilgrimage to Orange and Mudgee to experience arguably Australia's finest cool climate wines.

Located on the north and west slopes of the Great Dividing Range, Orange is the highest wine region in Australia and Logan's vineyards sit at altitudes above 800 metres. Peter Logan selected this growing site for his premium fruit, identifying the altitude, cool weather and rich volcanic soils as the perfect ingredients to produce elegant, fruit driven table wines with delicacy and power.

He obviously made the right decision – since inception the Logan label from Orange has been widely acclaimed both in Australia and Internationally.

Mudgee is one of Australia's oldest wine regions and the birth place of Australian chardonnay. The Great Dividing Range flanks the region on three sides, hence its Aboriginal name meaning 'Nest in the Hills'. Elevation ranges between 470 and 1080 metres with the Logan vineyards lying between 500 and 600 metres above sea level.

The summer in Mudgee is warmer than Orange due to the lower altitude. The unusual intensity of the highland sunshine gives the wines incredible colour and powerful fruit flavour, while continual cool temperatures create a smooth, supple finish.

Our Region



The Central Ranges wine zone of New South Wales lies on the north and west of the Great Dividing Range (Blue Mountains) on the central tablelands, and comprises the wine regions of Orange and Mudgee.

This area is fast gaining recognition for producing wines of super-premium quality. Logan wines are made from grapes grown in both Orange and Mudgee.





grape chemistry

We've all heard of doctors and lawyers who leave the desk for the greener pastures of winemaking. But have you heard of a chemist-turned-(failed)-muso turned winemaker? Well, now you have. Introducing Peter Logan, the winemaker behind one of Australia's most exciting young wine labels.

Having developed a passion for wine while backpacking through Europe, Peter persevered as a Process Chemist for several years before testing his skills as a chemist-of-the-grape during vintage in the Hunter Valley. Loving every aspect of winemaking, he embarked on a Graduate Diploma in Oenology at the University of Adelaide.

After his study Peter headed back to the same contract winery where he worked as a winemaker for several years whilst setting up the Logan wine business.

Peter loves the character of rich fruit in Australian wines, yet also admires the balance and structure of Old World wines. His winemaking philosophy represents a hybrid of these two styles – wines with Australian fresh fruit flavours and European finesse.

Peter utilises modern winemaking techniques to trap the fresh fruit flavours yet also borrows the odd technique from the Old World – such as crushing pinot noir grapes by foot and the oxidative handling of some parcels of chardonnay.

Having won more than 100 Australian and International Wine Show awards, and with consistently strong critical acclaim, Peter's philosophy looks to be a solid one.



Our Wines

meet
the
family

Logan produces wines under three labels. The eponymous and premium Logan range consists of traditional varieties and blends while the Weemala selection of quirky and approachable wines include more unusual European varieties. The third label, Apple Tree Flat, consists of great quality wines at a very approachable price point, to allow for a little Logan indulgence every day.



Logan

The premium range of Logan wines was launched in 1997 and consists of wines made purely from grapes grown in Orange. At an altitude ranging from 850 to 1,050 metres above sea level, the vineyards are some of the highest in Australia.

Logan has strived to create bold, iconic labels which articulate the unique characteristics of the wines. The Logan range of labels feature the delicate embroidery work of a very talented lady. The different branches, fruits and flowers depicted in the embroidery illustrate the character of each individual wine. Each piece of embroidery took skill, patience and a little love to make, just like the wine inside each bottle.

Wines

Sauvignon Blanc, Chardonnay, Hannah Rosé, Pinot Noir, Shiraz, Cabernet Merlot and Moscato.



Logan Vintage 'M' Cuvée

Produced in the traditional champagne method, the Logan Vintage 'M' Cuvée is made from the classic champagne varieties of chardonnay, pinot noir and pinot meunier, yet breaks with tradition in that it is comprised of equal amounts of each variety. Being two thirds red grapes, the wine is a stunning salmon colour.

Logan is the largest producer of sparkling wine from the Orange region which, with its high altitude and cold climate is one of the few wine growing areas in Australia suitable for the production of truly classy Champagne-style sparkling wine. Grown at 930 metres above sea level, the ripening temperatures are similar to that of the Champagne region.

The Logan Vintage 'M' Cuvée is named in honour of Malcolm Logan, Peter's father. Of all wine styles, sparkling was Malcolm's favourite.



Weemala

The Weemala range is a little bit quirky and has attracted a cult following for its restrained, elegant and excellent value for money wines. Weemala is both an Aboriginal word for 'good view' and the name of the Logan vineyard in Mudgee. The little devils on the labels represent the local Mudgee birds that have a very good view of the Logan vines.

All of the wines in the Weemala series are comprised of fruit grown in Orange and Mudgee and – like all Logan wines – they are supple, fruit-driven and extremely drinkable.

The perfect wines for those who enjoy something just a little bit different.

Wines

Brut NV, Riesling, Pinot Gris, Gewürztraminer, Pinot Noir, Merlot, Shiraz Viognier and Shiraz.



Apple Tree Flat

Allow us to indulge in a little story telling.

Once upon a time in a little town near Mudgee, a clever winemaker created superb quality, true varietal wines that were affordable enough to enjoy every day. The beauty of these wines could be found inside the bottle and out – the labels featured hand-drawn illustrations depicting the people, places and experiences of the winemaker's home and winery.

The name of this range of wines is Apple Tree Flat, the winemaker is Peter Logan and the story is true. The delightful hamlet of Apple Tree Flat is the inspiration behind the name, the labels and the home-grown, hand-crafted, country goodness that have made Apple Tree Flat loved by all.

Wines

Semillon Sauvignon Blanc, Chardonnay, Rosé, Merlot and Shiraz.



Our Tasting Room

drink in
the view

Arguably the jewel in the crown of the NSW Central Ranges region, the Logan tasting room is all glass and light with a stunning façade and welcoming interior.

The Logan tasting room offers uninterrupted views over the family's Mudgee vineyard and is the perfect space to sample the full range of Logan wines.

Visit the Logan website at www.loganwines.com.au for details of celebrity chef degustation dinners, open to the public, which are held at the tasting room several times a year.

Join the club! There are fantastic benefits for members of the Logan Wine Club. Visit www.loganwines.com.au to join yourself or a friend.



Design by War Design, war.design.com.au

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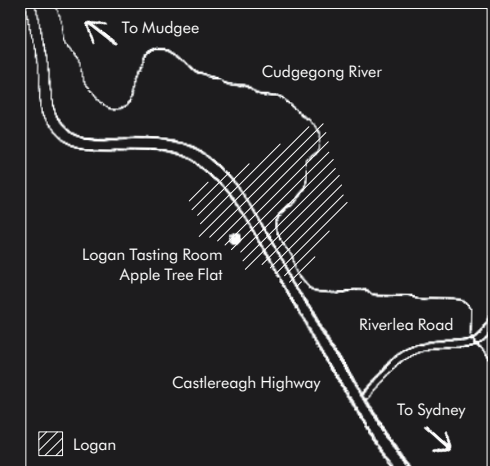
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Opposite
Logan Tasting Room, Mudgee

