



APPLE TREE FLAT 2013 MERLOT

logan



Vintage:

The grapes were harvested at 13.3° Baumé on the 20th February 2013.

2013 was a good vintage. After a particularly warm January the growing season was slightly warmer than average in the NSW Central Ranges. Rainfall was a little below average and did not present disease issues. Yields were also about average. Harvest began roughly on the long term average but finished very early with all varieties and altitude sites ripening at a similar time.

Winemaking:

After crushing, the grapes were fermented in stainless steel. The cap was pumped over twice a day during the 6 day fermentation period. After malo-lactic fermentation, 40% of the wine was matured in 4 to 10 year old French Barrique (225L) and Hogshead (300L) oak barrels. The wine was filtered before bottling.

Tasting Notes:

The 2013 Apple Tree Flat Merlot is deep garnet in colour. The rich aroma shows characters of blueberry, dark chocolate and rosemary with flavours of blackberry, plum and black olive on the smooth palate.

Analysis:

Alcohol	13.5%
Titratible acidity	5.4 g/L
pH	3.57
Residual sugar	0.5 g/L

