

Logan

2012 Cabernet Merlot



Vineyard

The Cabernet Sauvignon, Merlot and Cabernet Franc grapes for this dry red were harvested between 12.2° and 13.2° Baumé from the 2nd to 9th May 2012 from 18 year old vines planted in rich, deep volcanic soils on the north-facing slopes of Mount Canobolas in Orange, New South Wales.

With an elevation of more than 800 metres, the vineyard is one of the coolest in the state.

2012 was a very late ripening vintage. February and early March had quite a bit of rain leading to some early disease pressure but this was followed by a lovely dry and sunny Indian Summer from mid-March through April and May resulting in gentle, long and full ripening in most grapes. Yields were very low in 2012 resulting in very good flavour concentration. As ripening was slow, harvest time was determined by a combination of optimum flavour concentration with the desired balance of acids. The resulting 2012 wines are richly varietal yet elegantly balanced and long on the palate.

The vines have been trained on a Vertical Shoot Positioning (VSP) trellis system.

Blend

Cabernet Sauvignon	43%
Merlot	43%
Cabernet Franc	14%

Winemaking

Fermentation was in a combination of small open fermenters which were plunged twice per day and large rotary fermenters, spun twice per day. The wine underwent malolactic fermentation in tank before being racked to oak barrels.

Maturation was for 12 months in French and Hungarian oak puncheon (500L) and hogshead (300L) barrels (a mixture of new to six year old).

Tasting notes

The Logan 2012 Cabernet Merlot is a bright red colour with aromas of blackberry, dark chocolate, beetroot, rosemary and tobacco. These continue onto the medium bodied mouth filling palate which also shows raspberry, thyme and fresh earth and a long finish.

Analysis

Alcohol	13.0%
Titratable acidity	5.7 g/L
pH	3.58
Residual sugar	<0.1 g/L

