

Logan



2014 Vintage 'M' Cuvée

VINEYARD

The Chardonnay, Pinot Noir & Pinot Meunier grapes for this sparkling wine were harvested at 10.9° Baumé on the 25th February 2014 from 20 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 early part of the 2014 season was very dry and quite warm. From mid-February there were milder temperatures and a number of rain events bringing much needed water while also delaying the Orange pick to more regular harvest dates; however vineyards with good healthy canopies and lower crops per hectare saw little problems from the rain. In the end grapes were very rich in flavour and reds were very deeply coloured. At Logan we only harvested ripe, clean fruit and left 25% of our grapes unharvested. The 75% we did harvest is richly flavoured and has nice texture and varietal characters and good intensity due to the generally lower crop loads from the beginning of the season.

The vines have been trained on VSP trellis systems.

BLEND

Chardonnay	61 %
Pinot Noir	22 %
Pinot Meunier	17 %

WINEMAKING

The grapes were harvested at night before being pressed gently in an airbag press. All three varieties were crushed, drained and fermented together. The crushed juice was held on skins for 8 hours. 80% of the juice was clarified by draining, cold settling and racking. The fermentation took place over 14 days in stainless steel on low solids. The remaining 20% of juice underwent wild yeast ferment in French oak puncheon (500L) barrels. The base wine was then tiraged, capped and underwent second fermentation in bottle and held on lees before the disgorge in January 2017. The wine spent a total of 30 months on yeast lees post bottle ferment. A dosage of 1.5g/L sugar in a solero style non-vintage reserve sparkling base was added post riddling.

TASTING NOTES

The Logan Vintage 'M' Cuvée 2014 is a lovely rose gold colour with a fine creamy mousse. Ageing on yeast lees has contributed a nutty and brioche aroma combined with oyster shell and fruit toast. The crisp and dry palate has flavours of lemon, wild strawberry and almond before a long finish.

ANALYSIS

Alcohol	12.0 %
Titratible acidity	6.9 g/L
pH	3.10
Residual sugar	1.5 g/LL



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