

# Logan 2015 Moscato



## Vineyard

The Muscat a Petit Grains grapes for this Moscato were harvested at 12.8° Baumé on the 12th March 2015. The grapes are grown at an elevation of greater than 900 metres on the slopes of Mount Canobolas in Orange.

The 2015 vintage was a joy in the NSW Central Ranges with fine weather throughout the growing season. Spring and summer were sunny and dry but with mild temperatures. These conditions continued deep into autumn ensuring a high quality harvest. It was an early harvest with all grapes from both our Mudgee and Orange vineyards harvested by the end of March. These conditions produced richly flavoured grapes with good texture and varietal characters.

The vines have been trained on a VSP trellis system.

## Winemaking

After picking and crushing the grapes in the cool of the night, the juice was clarified by floatation with nitrogen. Fermentation was in stainless steel and at roughly half way through potential ferment the fermentation was stopped by rapid cooling. Malo-lactic fermentation was inhibited and the wine was disturbed as little as possible to retain CO<sub>2</sub> produced during fermentation. The wine was filtered before bottling.



## Tasting notes

The 2015 Moscato is white gold in colour. It has a fresh aroma of fruit salad and flowers. The semi-sweet palate has an uplifting frizzante with flavours of rambutan, pear and ginger and a clean finish

## Analysis

Alcohol	6.5%
Titratible acidity	5.7 g/L
pH	3.36
Residual sugar	90 g/L

