

# Logan

## 2016 'Hannah' Rosé



Variety	% of Blend	Altitude	Harvest Baumé	Harvest Date
Pinot Meunier	35%	950m	12.8°	2nd March
Shiraz	30%	950m	12.6°	15th March
Cabemet Franc	20%	950m	12.6°	15th March
Pinot Gris	15%	950m	12.3°	29th February

### Vineyard

The 2016 Hannah Rosé is a blend of Pinot Meunier, Shiraz, Cabemet Franc and Pinot Gris grown on the slopes of Mount Canobolas in Orange.

The 2016 growing season was a little warmer and somewhat dryer than the long term average in the NSW Central Ranges. The season began warm and dry in the Spring with much needed rain and milder temperatures experienced from November to January. It was the earliest harvest and shortest vintage from first to last harvested grapes in Logan's 20 years. These conditions produced richly flavoured grapes with good texture and varietal characters.

The vines have been trained on a combination of VSP and Smart Dyson trellis systems.

### Winemaking

**Pinot Meunier** – After picking and crushing the grapes in the cool of the night, the juice was left on the red skins for 2 hours at cold temperatures. The grapes were then pressed and clarified using floatation with nitrogen. The juice then underwent wild yeast fermentation in stainless steel tanks.

**Shiraz and Cabernet Franc** – After being picked at night and spending 6 hours on the red skins the juice was pressed off, cold settled and racked before undergoing wild yeast fermentation in a combination of stainless steel tank and French and Hungarian oak barrels where it underwent malo-lactic fermentation.

**Pinot Gris** – After harvesting at night, the Pinot Gris was oxidatively handled and crushed to a small fermentation vessel where it underwent wild yeast and malo-lactic fermentation on skins. The pinot gris remained on skins for 14 days without the use of sulphur or inert gas. This parcel was then basket pressed.

The four parcels were blended and the wine was filtered before bottling.

### Tasting notes

The Logan 2016 'Hannah' Rosé is a pretty salmon pink colour. It has a lifted aroma of cherry, raspberry, strawberry, peach, some florals and woody spices. The lightly textured and delicately balanced palate has flavours of watermelon, pomegranate, red apple and orange zest with a crunchy dry finish.

### Analysis

Alcohol:	13.0%
Titratable Acidity:	5.1 g/L
pH:	3.46
Residual Sugar:	2.1 g/L

