



Clementine

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de la mer 2021

logan



Tasting Notes

The 2021 Clementine de la mer is a little cloudy like the ocean with a pale yellow gold colour. It has bright aromas of grapefruit, passionfruit, rose, poached quince and nashi pear with white peach, orange peel and the salty tang of sea spray on the palate.

Vineyard

The Semillon, Sauvignon Blanc, Riesling and Gewurztraminer grapes for this dry wine, grown in the NSW Central Ranges were harvested on the following dates and sugar levels:

Semillon	70%	10.8° Be	12th February 2021
Sauvignon Blanc	20%	11.8° Be	22nd March 2021
Riesling	9%	11.9° Be	31st March 2021
Gewurztraminer	1%	12.5° Be	24th March 2021

The 2021 growing season was a tough one in the NSW Central Ranges, although overall quality was high. Yields in the Orange region were pitifully low, about 10-15% of an average year, due to a hangover from the 2018-2020 drought, snow in November and some large rain events late in the growing season which required us to remove any mould or fungus affected grapes. Yields in Mudgee were healthier but still a little down on average. Temperatures were cooler than average leading to slow, steady ripening, however the sunshine throughout produced clearly varietal wines, generally with lower alcohol levels.

Winemaking

All grapes were fermented on their skins by wild yeasts. No finings were used. The wine was bottled unfiltered.

Analysis

Alcohol	12.0%
Titratible acidity	5.9g/L
pH	3.39
Residual sugar	0.9g/L