



# LOVE & VALOUR

2019 CHARDONNAY

*logan*



## **Vintage:**

The Chardonnay grapes for this dry white were harvested at 12.5° and 12.7° Baumé on the 18th February and 22nd March 2019 in Mudgee and Orange, New South Wales. The Chardonnay vineyards were 45 and 18 years old respectively.

The 2019 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 23 years. These conditions produced richly flavoured grapes with good texture and varietal characters.

One Vineyard is trained to Geneva Double Curtain Trellis type, with the other being Vertical Shoot Position (VSP).

## **Winemaking:**

After crushing and gentle pressing, the juice was clarified by floatation. The pressings were oxidatively handled as juice while the free run was treated anaerobically. The fermentations were carried out by wild yeasts and took place over 18 days in stainless steel tanks. The wine remained on yeast lees for 8 months with infrequent stirring. The wine was filtered before bottling.

## **Tasting Notes:**

The delightful 2019 Love & Valour Chardonnay shows a white peach, grapefruit and nectarine aroma. The textured palate has flavours of pear, lemon rind and nuts before a long clean finish.

## **Analysis:**

Alcohol	13.0%
Titratible acidity	5.1 g/L
pH	3.48
Residual sugar	1.3 g/L