

Logan 2021 Chardonnay



Vineyard

This 2021 Logan Chardonnay is a blend of grapes grown in Tumbarumba with those from our traditional Orange Vineyard. Both vineyards are amongst the coolest in the state.

	Region	Altitude	Harvest Date	Harvest Baumé	Soil
Vineyard #1	Orange	960m	20th March	11.5°	Red/Brown loam over basalt
Vineyard #2	Tumbarumba	620m	10th March	12.6°	Basalt

The 2021 growing season was a tough one, although overall quality was high. Yields in the Orange region were pitifully low, about 10-15% of an average year, due to the 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 Tumbarumba were a little healthier but still well 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.

The vines have been trained on a combination of Vertical Shoot Positioning (VSP) and cane pruned trellis types.

Winemaking

After crushing and gentle pressing, the juice was clarified by floatation. Much of the juice was exposed to oxygen prior to ferment to oxidise the phenolics and help stabilise the wine. 47% of the wine was barrel fermented in French and Russian oak puncheon (500L) and barrique (225L) barrels ranging from new to 12 year old. The wine was fermented by wild yeast. The barrel fermented portion remained in barrel for 7 months, on lees. 20% of wine was fermented in a concrete vessel. The remaining 33% was fermented in stainless steel. Some of the barrels went through a partial natural malo-lactic fermentation during primary ferment. The wine was filtered before bottling.

Tasting notes

The Logan 2021 Chardonnay is pale gold in color, pretty and floral. With citrus, almond and a touch of florals on the aroma. The zesty and mineral palate shows red grapefruit, white peach and guava before a long lemon pith finish.

Analysis

Alcohol:	12.5 %
Titrateable Acidity:	7.0 g/L
pH:	3.35
Residual Sugar:	1.4 g/L

