

# Logan

## 2021 'Hannah' Rosé



### Vineyard

The 2021 Hannah Rosé is a blend of Shiraz and Merlot grown on the slopes of Mount Canobolas in Orange.

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 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 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.

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

### Winemaking

After picking and crushing the grapes in the cool of the night, the juice was left on the red skins for 5 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.

### Tasting notes

The Logan 2021 'Hannah' Rosé is a pale rose gold in colour. It has a lifted aroma of bush strawberry and cumquat. The lightly textured and delicately balanced palate has flavours of red apple, white nectarine and blood orange with a mineral dry finish.

### Analysis

Alcohol:	12.0%
Titrateable Acidity:	5.4g/L
pH:	3.36
Residual Sugar:	1.1g/L

