

# Logan 2019 Moscato



## Vineyard

The Gewürztraminer grapes for this Moscato were harvested at 12.4° Baumé on the 6th March 2019. The grapes are grown at an elevation of greater than 900 metres on the slopes of Mount Canobolas in Orange.

The 2019 growing season was warm and very dry in the NSW Central Ranges, however enough well-spaced rain events across the season allowed the grapes to progress through to ripeness without suffering undue stress. These conditions resulted in a compact harvest period with clean fruit and yields per vine a little lower than average. Ripeness occurred at low sugar levels resulting in generally low alcohol in the wines.

The vines have been trained on a VSP trellis system.

## Winemaking

After picking and crushing the grapes in the cool of the night, the juice was clarified by floatation with nitrogen. Fermentation was in stainless steel and at roughly half way through potential ferment the fermentation was stopped by rapid cooling. Malo-lactic fermentation was inhibited and the wine was disturbed as little as possible to retain CO<sub>2</sub> produced during fermentation. The wine was filtered before bottling.

## Tasting notes

The 2019 Moscato is white gold in colour. It has a fresh aroma of lychee and jasmine. The semi-sweet palate has an uplifting frizzante with flavours of rosewater, ripe pear and nougat with a clean finish.

Alcohol	9%
Titratible acidity	3.5 g/L
pH	3.61
Residual sugar	52.2 g/L

