

Logan



2019 Vintage 'M' Cuvée

VINEYARD

The Chardonnay, Pinot Noir & Pinot Meunier grapes for this sparkling wine were harvested at 10.9° Baumé on the 28th February, 2019 from 25 year old vines planted in rich deep volcanic soils on the north facing slopes of Mount Canobolas, Orange, in the Central Ranges of NSW. With an elevation of 930m the vineyard is one of the coolest in the state.

The 2019 growing season saw that in late November and December rains were a God's send for the regions. Dry and periods of extreme heat in January and early February 2020 kept everyone on their toes, to ensure vines maintained healthy canopy. The remainder of the season's weather was perfect ripening weather with no rain and no disease pressure.

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 VSP trellis systems.

BLEND

Chardonnay	63 %
Pinot Noir	19 %
Pinot Meunier	18 %

WINEMAKING

The grapes were harvested at night before being pressed gently in an airbag press. All three varieties were crushed, drained and fermented together. The crushed juice was held on skins for 5 hours. 90% of the juice was clarified by draining, flotation and racking. The fermentations were by wild yeast and took place over 15 days in stainless steel on low solids. The remaining 10% of juice underwent wild yeast ferment in French oak puncheon (500L) barrels. The base wine was then tiraged, capped and underwent second fermentation in bottle and held on lees before the disgorge in September 2021. The wine spent a total of 33 months on yeast lees post bottle ferment. No sugar dosage was added.

TASTING NOTES

The 2019 Logan Vintage 'M' Cuvée is an Egyptian gold in colour with fine, delicate bubbles. Aromas of wild strawberry and marzipan. Lemon and green apple on the dry, crisp palate, with a lingering finish.

ANALYSIS

Alcohol	12.5 %
Titratible acidity	7.0 g/L
pH	3.22
Residual sugar	<0.5 g/L