



APPLE TREE FLAT 2013 CABERNET MERLOT

logan



Vintage:

The Cabernet Sauvignon grapes were harvested at 13.7° Baumé on the 9th April and the Merlot grapes at 13.5° Baumé on 19th – 20th March 2013.

2013 was a good vintage. After a particularly warm January the growing season was slightly warmer than average in the NSW Central Ranges. Rainfall was a little below average and did not present disease issues. Yields were also about average. Harvest began roughly on the long term average but finished very early with all varieties and altitude sites ripening at a similar time.

Winemaking:

After crushing, the Cabernet Sauvignon grapes were cold soaked for two days pre ferment while the Merlot grapes fermented directly. The cap was pumped over twice a day during the 18 day fermentation period. After malo-lactic fermentation, 50% of the wine was matured in 5 and 6 year old French Barrique (225L) and Hogshead (300L) oak barrels. The wine was filtered before bottling.

Tasting Notes:

The 2013 Apple Tree Flat Cabernet Merlot is bright red in colour. The rich aroma shows characters of raspberry, blueberry, dark chocolate, tobacco and fresh turned earth with flavours of blackberry and thyme on the mouth filling palate

Analysis:

Alcohol	14.0%
Titratible acidity	5.3g/L
pH	3.76
Residual sugar	0.5g/L

Blend:

Cabernet Sauvignon	51%
Merlot	49%