

Logan

2014 Cabernet Merlot



Vineyard

The Cabernet Sauvignon, Merlot and Cabernet Franc grapes for this dry red were harvested between 12.8° and 13.7° Baumé from the 3rd to 10th April 2014 from 20 year old vines planted in rich, deep volcanic soils on the north-facing slopes of Mount Canobolas in Orange, New South Wales.

With an elevation of more than 800 metres, the vineyard is one of the coolest in the state.

The early part of the 2014 season was very dry and quite warm. From mid-February there were milder temperatures and a number of rain events bringing much needed water while also delaying the Orange pick to more regular harvest dates; however vineyards with good healthy canopies and lower crops per hectare saw little problems from the rain. In the end grapes were very rich in flavour and reds were very deeply coloured. At Logan we only harvested ripe, clean fruit and left 25% of our grapes unharvested. The 75% we did harvest is richly flavoured and has nice texture and varietal characters and good intensity due to the generally lower crop loads from the beginning of the season.

The vines have been trained on a Vertical Shoot Positioning (VSP) trellis system.

Blend

Cabernet Sauvignon	44%
Merlot	43%
Cabernet Franc	13%

Winemaking

Fermentation was in a combination of small open fermenters which were plunged twice per day and large rotary fermenters, spun twice per day. The wine underwent malolactic fermentation in tank before being racked to oak barrels.

Maturation was for 12 months in French and Hungarian oak puncheon (500L) and hogshead (300L) barrels (a mixture of new to six year old).

Tasting notes

The Logan 2014 Cabernet Merlot is a bright red colour with aromas of raspberry, cocoa bean, thyme and tobacco. These continue onto the elegant medium bodied palate which also shows mulberry, blackberry, fresh earth and a long finish.

Analysis

Alcohol	13.5%
Titratible acidity	5.8 g/L
pH	3.64
Residual sugar	<0.3 g/L

