



Logan Australia 1998 Cabernet Sauvignon

Vineyard:

The cabernet sauvignon grapes for this dry red were harvested at 13.5° Baume on April 24, 1998 from four-year-old vines planted in rich, deep volcanic soils on the north-facing slopes of Mount Canobolas, near Orange, in the Central Ranges of New South Wales.

With an elevation of 810 meters, the vineyard is one of the coolest in the state and the 1998 vintage, while warmer than 97 and 99, provided a perfect long, slow ripening season.

The vines have been trained on a Smart Dyson trellis type.

Winemaking:

After crushing, the grapes were seeded with BDX Bordeaux yeast. The fermenting juice was pumped over the cap of skins for half an hour twice per day.

Maturation was for 16 months in 90 per cent French oak and 10 per cent American oak barriques (a mixture of new, one-year-old, two-year-old and four-year-old). While in barrel, the wine underwent malolactic fermentation.

Tasting Notes:

The Logan 1998 Cabernet Sauvignon is a rich red color and with aromas chocolate, fresh earth and berries. The palate is firm, and shows the flavors of mint, plums and coffee.

Analysis:

Alcohol	13.5%
Titratible acidity	7.6g/L
pH	3.46
Residual sugar	0.44g/L

USA IMPORTER:

bestconnect imports
WORLD CLASS AUSTRALIAN FOOD & WINE

520 E. Cooper St, Suite 211,
Aspen CO 81612-0207

Tel: (970) 920-6916 Fax: (970) 920-2465
bci@intotheusa.com www.auswine.com