



Logan Wines Australia 1998 Reserve Chardonnay

Vineyard:

The chardonnay grapes for this dry white were harvested at 13.3° Baumé on April 7, 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. The 1998 vintage featured mild, sunny, dry weather. It was a little warmer than 1997 and 1999, resulting in these chardonnay grapes being harvested two-to-three weeks earlier.

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

Winemaking:

After crushing and gentle pressing, the juice was clarified by draining, cold-settling and racking. It was inoculated with CY3079 yeast and the fermentation took place in a mixture of new French oak barriques and one-year-old French oak hogsheads and barriques.

The wine was matured in oak for seven months on light lees, with fortnightly stirring. Some barrels were allowed to undergo malo-lactic fermentation.

Tasting Notes:

The Logan 1998 Reserve Chardonnay is a pale gold color and shows brilliant clarity. The aroma is redolent of orange rind, marzipan (almond) and nectarine. The palate combines a complex mix of stonefruit and lemon characters with subtle nutty oak and a long, soft citrus finish.

Analysis:

Alcohol	13.5%
Titratible acidity	6.3g/L
pH	3.37
Residual sugar	1.48g/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.ausewine