



## Logan Wines Australia 1999 Chardonnay

### **Vineyard:**

The chardonnay grapes for this dry white were harvested at 13.1° Baumé on April 24, 1999, from five-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 930 meters, the vineyard is one of the coolest in the state. The 1999 vintage was a cool one on Canobolas. Some mid-season rain delayed ripening, but a dry end to the season ensured the harvesting of high quality fruit.

The vines have been trained on a Smart Dyson trellis system, which creates a wall of fruit and maximizes both utilization of sunshine and airflow through the canopy.

### **Winemaking:**

After crushing and gentle pressing, the juice was clarified by draining, cold-settling and racking. It was inoculated with CY3079 and D47 yeast and the fermentation took place over 25 days in stainless steel on 0.5 per cent solids. The wine was held on lees for two months, with fortnightly stirring. About 25 per cent of the wine underwent malo-lactic fermentation. The wine was lightly filtered before bottling.

### **Tasting Notes:**

The Logan 1999 Chardonnay is a pale straw color and has brilliant clarity. The aroma shows the characters of citrus (lemon and grapefruit) and melon. The palate is racy and features fresh grapefruit, melon and pomelo flavors. The finish is long and crisp.

### **Analysis:**

|                    |         |
|--------------------|---------|
| Alcohol            | 13.5%   |
| Titratible acidity | 6.3g/L  |
| pH                 | 3.30    |
| Residual sugar     | 1.16g/L |

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