



logan

Weemala



2011 Gewürztraminer

Weemala is both an Aboriginal word for 'good view' and the name of our vineyard in the Central Ranges of NSW. As the birds that live here can testify, it does have a bloody good view. Right now you've got a pretty good view of our Gewürztraminer. The 2011 Gewürztraminer is pale gold in colour and has aromas of rose, passionfruit, pear and kaffir lime with flavours of lychee, peach and red apple finishing with a long lemon finish.

VINEYARD

The Gewürztraminer grapes for this dry white, grown at an elevation of greater than 900 metres on the slopes of Mount Canobolas in Orange, were harvested at 12.5° and 14.5° Baumé on the 26th March and 13th April 2011.

2011 was a very late ripening vintage. The Spring and early Summer at the start of the season was very wet and as a result there was some disease pressure later in the vintage, however as the weather in Central NSW was very dry from January through until the end of vintage we had plenty of time to remove diseased (mould affected) fruit from the vineyard prior to harvest. This meant that only clean healthy grapes were harvested. Harvest time was determined by the acid falling to an acceptable level which resulted in nice elegant wines with generally lower alcohol and particularly varietal characters.

The vines have been trained on a VSP trellis system.

WINEMAKING

After picking and crushing the grapes in the cool of the night, the juice was clarified by cold settling and racking. It was inoculated with 58W3 yeast and the fermentations took place over an average of 13 days in stainless steel tanks at low temperatures. Malo-lactic fermentation was inhibited. The wine was lightly filtered before bottling.

ANALYSIS

Alcohol	14.0 %
Titratible acidity	5.1 g/L
pH	3.43
Residual sugar	4.0 g/L