



logan

Weemala



2010 Weemala Merlot

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 2010 Merlot. You'll find 2010 has produced aromas of mulberry, violets, fresh earth and woody herbs with a full palate of plum, mixed berries and dark chocolate before a long dry finish.

VINEYARD

The Merlot grapes for this dry red were harvested at 13.5° Baumé on the 9th February and 1st April 2010 from 16 year old vines in red loam soils in Mudgee and Orange in the Central Ranges of New South Wales.

The temperatures were nice and cool in 2010 and there was plenty of sunshine, so the grapes developed lovely varietal flavours. However rain events throughout the growing season meant that we had to spend a lot of time in the vineyard ensuring mould and fungus did not take hold. As the grapes had good ripe flavours from an early stage, the harvest time was determined by the acid falling to an acceptable level. As a result sugar levels were low and therefore alcohol levels are generally low in 2010. In the end the wines have vibrant varietal characters and beautiful fresh structure.

WINEMAKING

After crushing, the grapes were seeded with BM4x4 and FX10 yeasts and fermented for 8 days. 70% of the wine was then pressed to barrel and matured for 12 months in a mixture of new and used French and Hungarian barrels. The remaining 30% was matured in stainless steel to retain bright fruit characters. The wine was lightly filtered before bottling.

ANALYSIS

Alcohol	13.5%
Titratible acidity	5.4g/L
pH	3.60
Residual sugar	0.10g/L