



logan

# Weemala



## 2011 Pinot Gris

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 Pinot Gris. The 2011 Pinot Gris is white gold in colour, and has aromas of fresh pear, mandarin and honeysuckle with white peach and nutty nougat flavours before a long lemon and mineral finish.

### VINEYARD

The Pinot Gris grapes for this dry white wine, grown at an elevation of greater than 850 metres on the slopes of Mount Canobolas in Orange, were harvested between 11.1° and 13.0° Baumé, from the 1st to the 15th 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. 30% of the wine was processed separately utilising total oxidation of the juice pre-ferment. 23% of the wine underwent wild yeast ferment while the balance was inoculated with QA23 and 58W3 yeast and the fermentations took place over 13-18 days in mostly stainless steel tanks at low temperatures. 25% of the wine underwent malo-lactic fermentation. The wine was lightly filtered before bottling.

### ANALYSIS

Alcohol	12.5 %
Titratible acidity	4.9 g/L
pH	3.54
Residual sugar	1.2 g/L