Weemala

logan

2011 Weemala Pinot Noir

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 Noir. The 2011 Pinot Noir is bright cherry red in colour and has floral perfumed aromas of red cherry, strawberry and thyme with flavours of mixed red berries, rhubarb and an earthy complexity on a bright palate.

VINEYARD

The Pinot Noir grapes for this dry red were harvested between 12.0° and 13.8° Baumé from the 28th March to 29th April 2011 from 15 year old vines in volcanic soils in Orange, New South Wales.

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

The grapes were machine harvested and crushed in the cool of the night. Fermentation was in a combination of small open fermenters which were plunged twice per day and large rotary fermenters, spun twice per day. The fermentation began with wild yeasts before inoculation with RC212 yeast. The wine was pressed off the skins at 0° Baumé with the juice completing primary and malolactic fermentation as well as maturation in Hungarian Puncheon (500L) oak barrels for 17% of the wine with the remainder in stainless steel. The wine was lightly filtered before bottling.

ANALYSIS

Alcohol	12.5 %
Titratible acidity	5.2 g/L
pH	3.60
Residual sugar	2.7g/L