



Logan

Weemala



2011 Riesling

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 Riesling. The 2011 Riesling is pale gold in colour, has strong aromas of orange blossom and iced tea while the long mineraly palate has flavours of apple, mandarin and lime. A slightly sweet core is balanced by racy acidity and a little 'spritzig' freshness.

VINEYARD

The Riesling grapes, grown at an elevation of 1,000 metres on the slopes of Mount Canobolas in Orange, were harvested at 12.8° Baumé on the 29th 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. 15% of the juice was processed separately utilizing total oxidation pre-ferment. The juice was inoculated with X5 yeast and the fermentation took place over 25 days in stainless steel tanks at low temperatures. Malo-lactic fermentation was inhibited. The wine was lightly filtered before bottling.

ANALYSIS

Alcohol	13.0 %
Titratible acidity	6.4 g/L
pH	3.13
Residual sugar	8.5 g/L