



logan

Weemala



2010 Weemala Shiraz Viognier

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 Shiraz Viognier. You'll find 2010 has produced aromas of mixed berries, white pepper and cinnamon with a floral lift while the silky palate has flavours of plums, tarragon and thyme with a long finish.

VINEYARD

This wine is a blend of shiraz grapes grown in Mudgee (600m altitude) and Orange (900m altitude) in the NSW Central Ranges with viognier grown in Orange (900m altitude). The shiraz and viognier grapes were harvested between 12.9° Baumé and 13.6° Baumé from 13th February to 4th March 2010.

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 held cold for two days. The fermentation began with wild yeasts prior to inoculation with FX10 and BM4x4 yeast. Fermentation was in a combination of small open fermenters which were hand plunged twice per day and large rotary fermenters, spun twice per day. 50% of the wine was matured in 1st, 3rd and 4th use French and Hungarian barrels for 12 months. The wine was lightly filtered before bottling.

ANALYSIS

Alcohol	13.5%
Titratible acidity	5.8 g/L
pH	3.65
Residual sugar	0.25 g/L

BLEND

Shiraz	93%
Viognier	7%