



logan

Weemala



2017 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 2017 Riesling is very pale in colour, has strong aromas of mandarin peel, lemon, ice tea, orange blossom and rose while the long mineraly palate has flavours of ripe lime, lemongrass, a touch of apple and a little spice. A dry and juicy core is balanced by a slate-like 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 between 10.8° and 11.8° Baumé from the 7th to 30th March 2017.

2017 was a funny old vintage. Summer was warm but with plenty of soil moisture from high winter and spring rain in the NSW central ranges. This meant we had plenty of leaf canopy which we used to shade the grape bunches from the summer sun. And as summer was quite dry there wasn't much pressure from mould and fungus.

2017 ended up a really good harvest from both our Mudgee and Orange vineyards. As the grapes reached flavour and tannin ripeness at low sugar levels, alcohol levels are generally on the milder side.

The vines have been trained on a VSP trellis system.

WINEMAKING

After picking the grapes in the cool of the night the juice remained on skins for 10 hours before being pressed. The majority of the juice was then clarified by floatation with nitrogen. A portion of the grapes were fermented on their skins and remained on skins for 2 weeks before being pressed. The fermentations averaged 24 days mostly in stainless steel tanks at low temperatures. Malo-lactic fermentation was inhibited. The wine remained on full yeast lees for 3 months post ferment with frequent stirring. The wine was filtered before bottling.

ANALYSIS

Alcohol	11.5 %
Titratible acidity	6.2 g/L
pH	3.13
Residual sugar	6.8 g/L