



logan

Weemala



2017 Weemala Tempranillo

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 Tempranillo. You'll find 2017 has produced aromas of red cherry, mulberry, nutmeg, cocoa and liquorice while the robust palate has flavours of sarsaparilla, plum, blackberry, woody spices and vanilla bean before a long finish.

VINEYARD

The Tempranillo grapes for this dry red were harvested at 13.1° and 13.3° Baumé on the 17th and 23rd of February 2017 from 7th year grafted vines on 21 year old root stock planted in shallow, red brown loam soils over gravel and quartz rock on a north-east facing slope in Mudgee, NSW.

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 hand-picking the grapes were crushed and fermented by wild yeast in small concrete open fermenters which were hand plunged twice per day during the 7 day fermentation. The wine was then pressed directly to a combination of 225, 300 and 500L oak barrels (88% French, and 12% American) where it completed malo-lactic fermentation and 12 months maturation. The oak was a mixture of ages from new to 8 year old. The wine was filtered before bottling.

ANALYSIS

Alcohol	13.5 %
Titratible acidity	5.1 g/L
pH	3.73
Residual sugar	1.0 g/L