



logan

Weemala



2021 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 2021 Pinot Noir is bright cherry red in colour and has perfumed aromas of bush strawberry, wild flowers, cinnamon and toast with flavours of cherry, red and black berries and bay leaf on a velvety smooth palate.

VINEYARD

The Pinot Noir grapes for this dry red were harvested between 12.3° and 12.8° Baumé from the 25th February to the 15th March from 25 year old vines in volcanic soils in Orange, New South Wales.

The 2021 growing season was warm and very dry in the NSW Central Ranges, however enough well-spaced rain events across the season allowed the grapes to progress through to ripeness without suffering undue stress. These conditions resulted in a compact harvest period with clean fruit and yields per vine a little lower than average. Ripeness occurred at low sugar levels resulting in generally low alcohol in the wines.

The vines have been trained on a VSP trellis system.

WINEMAKING

This Pinot Noir is comprised of 5 clones: 777 (39%), MV6 (25%), 114 (16%), 667 (12%) and 115 (8%). Fermentation was in a combination of small open fermenters which were plunged twice per day and larger rotary fermenters, spun twice per day. 5% of the grapes were fermented as 100% whole bunch carbonic maceration with a further 15% fermented as whole berries. Fermentation was by wild yeast. The wine was pressed off skins after primary fermentation with 33% completing malolactic fermentation as well as maturation in French Puncheon (500L) oak barrels with the remainder in stainless steel. The wine was filtered before bottling.

ANALYSIS

Alcohol	13.0%
Titratible acidity	5.80 g/L
pH	3.65
Residual sugar	1.9 g/L