



logjam

Weemala



2018 Weemala Merlot

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 Merlot. You'll find 2018 has produced aromas of strawberry, cherry, red liquorice, fresh earth and tobacco. Medium bodied with flavours of plum, blue and black berries with smooth, soft tannins and a long lingering finish.

VINEYARD

The Merlot grapes for this dry red were harvested between 14.3° and 14.8° Baumé on the 19th of February to the 23rd of March 2018 from 22 year old vines in red loam soils in Mudgee and Orange in the the Central Ranges of New South Wales.

The 2018 growing season was warm and 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.

WINEMAKING

The fermentation was in a combination of rotary fermenters spun twice per day and static fermenters pumped over twice per day. Fermentation was by wild yeast. The wine was then pressed to barrel and matured for 12 months in a mixture of new and used French oak barrels ranging in size from 225L, 300L and 500L. The wine was lightly filtered before bottling.

ANALYSIS

Alcohol	14.8%
Titratible acidity	5.3/L
pH	3.53
Residual sugar	0.9g/L