



logan

# Weemala



## 2020 Weemala Pinot Gris

What a year 2020 has been! Drought, bushfires and smoke taint spoiled our 2020 grapes. We were staring down the barrel. Our winemakers have been lucky to work with some amazing people in the past and some of our old team pitched in to help us out this year. Thanks to the spirit and generosity of our great friends in Limestone Coast, we collaborated to produce a delicious pinot gris with pristine fruit. We look forward to making another cracking pinot gris from our vineyards in 2021.

The 2020 Weemala Pinot Gris is rose gold and has aromas of pear, apricot, honeysuckle and nougat with white nectarine, grapefruit flavours and a zesty sherbert tang before a long dry lemony finish.

### VINEYARD

The Pinot Gris grapes for this dry white wine, grown at an elevation of greater than 850 metres on the breezy limestone coast, were harvested between 12.0° and 12.3° Baumé.

The 2019 growing season saw that in late November and December rains were a God's send for the regions. Dry and periods of extreme heat in January and early February 2020 kept everyone on their toes, to ensure vines maintained healthy canopy. The remainder of the season's weather was perfect ripening weather with no rain and no disease pressure.

### WINEMAKING

After picking and crushing the grapes in the cool of the night, the majority of the juice was clarified by flotation with oxygen and nitrogen. Most of the wine was processed utilizing oxidative handling of the juice pre-ferment. 20% of the wine was fermented on skins. This portion remained on skins for 7 days before being pressed off. The wine underwent wild yeast ferment and the fermentations averaged 20 days in mostly stainless steel tanks (10% in oak) at low temperatures. The wine remained on full yeast lees with regular stirring for 8 months. The wine was filtered before bottling.

### ANALYSIS

Alcohol	13.1%
Titratible acidity	6.8g/L
pH	3.29
Residual sugar	3.3g/L