



logjam

# Weemala



## 2021 Weemala 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. Bright and fruity is our 2021 Weemala Riesling. Orange blossom, mandarin peel, green apple, pear and iced tea aromas, followed by lemon sherbet, lime zest and ginger on the textured palate.

### VINEYARD #1

Region: Orange  
Altitude: 1000 metres  
Soil: Ancient decomposed volcanic  
Harvest Date: 31/03/2021  
Baumé: 11.9°

### VINEYARD #2

Region: Clare Valley  
Altitude: 410 metres  
Soil: Sandy loam laced with quartz  
Harvest Date: 26/02/2021  
Baumé: 11.5°

The 2021 growing season was a tough one in the NSW Central Ranges, although overall quality was high. Yields in the Orange region were pitifully low, about 10-15% of an average year, due to a hangover from the 2018-2020 drought, snow in November and some large rain events late in the growing season which required us to remove any mould or fungus affected grapes. Yields in Mudgee were healthier but still a little down on average. Temperatures were cooler than average leading to slow, steady ripening, however the sunshine throughout produced clearly varietal wines, generally with lower alcohol levels.

The Clare Valley experienced late-winter and early-spring rains before a cool and dry ripening period. Riesling yields in Clare were below average.

### WINEMAKING

After picking the grapes in the cool of the night the juice remained on skins for 5 hours before being pressed. The juice was then clarified by flotation with nitrogen. Fermentation was by wild yeasts. The fermentations averaged 17 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	12.0%
Titratible acidity	7.2g/L
pH	3.19
Residual sugar	4.7g/L