



logan

Weemala



2019 Weemala Sauvignon Blanc

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 pretty good view. Right now you've got a pretty good view of our Sauvignon Blanc. The 2019 is a pale white gold in colour, and has aromas of jasmine, white peach and guava with a textured palate of lemon, lime, grapefruit and passionfruit followed by a long lingering zesty finish.

VINEYARD

The Sauvignon Blanc grapes for this dry white wine, grown at an elevation of 930 metres on the slopes of Mount Canobolas in Orange, were harvested at 12.5° and 12.9° Baumé, on the 21st and 22nd March 2019.

The 2019 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.

WINEMAKING

After picking and crushing the grapes in the cool of the night, the majority of juice was clarified by flotation with nitrogen. 20% of the wine was fermented on skins. This portion remained on skins for 7 days before being pressed off. The fermentations averaged 18 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	13.0%
Titratible acidity	6.4g/L
pH	3.38
Residual sugar	2.7g/L