



logan

Weemala



2018 Weemala Shiraz Viognier

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 Shiraz Viognier. You'll find 2018 has produced aromas of red and blue berries, pepper and spice, tobacco, cumin, caraway seed, fennel seed, bay leaf and summer pudding while the rich medium bodied palate has flavours of red fruit, blackberry and star anise with a soft velvety, tangy red fruit acid finish.

VINEYARD

This wine is a blend of shiraz and viognier grapes grown in Mudgee (600m altitude) and Orange (900m altitude). The grapes were harvested between 13.0 ° and 13.5 ° baumé. The grapes were harvested from the 16th February and the 22nd February 2018. 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 a clean fruit and yields per vine a little lower than average.

WINEMAKING

Fermentation was in a combination of small open fermenters which were hand plunged twice per day and large rotary fermenters, spun twice per day. 75% of the wine was matured in 1st to 8th use French and Hungarian barrels for 12 months. The remaining 25% was matured in stainless steel to retain bright fruit character. The wine was lightly filtered before bottling.

ANALYSIS

Alcohol	14%
Titratible acidity	5.6g/L
pH	3.6
Residual sugar	0.6g/L

BLEND

Shiraz	97%
Viognier	3%