



logan

Weemala



2019 Weemala Tempranillo

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 Tempranillo. You'll find 2019 has produced earthy and sarsaparilla aromas with nutmeg and blackberry while the smooth palate has flavours of vibrant red cherry and a plum finish with bold tannins.

VINEYARD

The Tempranillo grapes for this dry red were harvested at 13.1° and 13.4° Baumé on the 14th and 21st of February 2019 from 9th year grafted vines on 23 year old root stock planted in shallow, red brown loam soils over gravel and quartz rock on a north-east facing slope in Mudgee, NSW.

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 hand-picking the grapes were crushed and fermented by wild yeast in small concrete open fermenters which were hand plunged twice per day during the 7 day fermentation. The wine was then pressed directly to a combination of 225, 200 & 500L French oak barrels where it completed malo-lactic fermentation and 18 months maturation. The oak was a mixture of ages from new to 8 years old. The wine was filtered before bottling.

ANALYSIS

Alcohol	13.4%
Titratible acidity	5.3/L
pH	3.6
Residual sugar	0.9g/L