



logan

# Weemala



## 2017 Gewürztraminer

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 Gewürztraminer. The 2017 Gewürztraminer is white gold in colour and has aromas of red apple, turkish delight, lavender and guava with flavours of lychee, pear, rose water, ginger and woody spices on a textured palate with a clean spicy ginger finish.

### VINEYARD

The Gewürztraminer grapes for this dry white, grown at an elevation of greater than 900 metres on the slopes of Mount Canobolas in Orange, were harvested at 12.2° Baumé on the 21st March 2017.

2017 was a funny old vintage. Summer was warm but with plenty of soil moisture from high winter and spring rain in the NSW central ranges. This meant we had plenty of leaf canopy which we used to shade the grape bunches from the summer sun. And as summer was quite dry there wasn't much pressure from mould and fungus.

2017 ended up a really good harvest from both our Mudgee and Orange vineyards. As the grapes reached flavour and tannin ripeness at low sugar levels, alcohol levels are generally on the milder side.

The vines have been trained on a VSP trellis system.

### WINEMAKING

After picking and crushing the grapes in the cool of the night, the juice was clarified by floatation with nitrogen for 75% of the wine which was fermented in stainless steel tanks at low temperatures. 10% of the wine was fermented in French oak barrels and 15% fermented on skins using wild yeasts and remained on skins for 14 days before being basket pressed. The wine remained on full yeast lees with regular stirring for 5 months post fermentation. The wine was filtered before bottling.

### ANALYSIS

Alcohol	13.0 %
Titratible acidity	5.10 g/L
pH	3.59
Residual sugar	5.10 g/L