



logan

Weemala



2015 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 2015 has produced aromas of mulberry, dark chocolate, allspice, fresh earth, white pepper and fennel with a floral lift while the rich medium bodied palate has flavours of blackberries, plums, liquorice and spice with a long finish.

VINEYARD

This wine is a blend of shiraz and viognier grapes grown in Mudgee (600m altitude) and Orange (900m altitude). The shiraz grapes were harvested between 13.0 ° and 14.0° baumé while the viognier grapes were harvested at 13.2° baumé. The Mudgee grapes were harvested between the 18th and 24th February and the Orange grapes from the 18th to 26th March 2015.

The 2015 vintage was a joy in the NSW Central Ranges with fine weather throughout the growing season. Spring and summer were sunny and dry but with mild temperatures. These conditions continued deep into autumn ensuring a high quality harvest. It was an early harvest with all grapes from both our Mudgee and Orange vineyards harvested by the end of March. These conditions produced richly flavoured grapes with good texture and varietal characters.

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 5th use French and Hungarian barrels for 10 months. The remaining 25% was matured in stainless steel to retain bright fruit character. The wine was lightly filtered before bottling.

ANALYSIS

Alcohol	13.5%
Titratible acidity	5.6 g/L
pH	3.66
Residual sugar	<1.0 g/L

BLEND

Shiraz	96%
Viognier	4%