



logan

Weemala



2016 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 2016 has produced aromas of black cherry, mulberry, nutmeg, cocoa and liquorice while the robust palate has flavours of sarsaparilla, plum, blackberry, woody spices and vanilla bean before a long finish.

VINEYARD

The Tempranillo grapes for this dry red were harvested at 13.5° and 13.8° Baumé on the 10th and 15th of March 2016 from 6th year grafted vines on 20 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 2016 growing season was a little warmer and somewhat dryer than the long term average in the NSW Central Ranges. The season began warm and dry in the Spring with much needed rain and milder temperatures experienced from November to January. It was the earliest harvest and shortest vintage from first to last harvested grapes in Logan's 20 years. These conditions produced richly flavoured grapes with good texture and varietal characters.

The vines have been trained on a VSP trellis system.

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, 300 and 500L oak barrels (88% French, and 12% American) where it completed malo-lactic fermentation and 12 months maturation. The oak was a mixture of ages from new to 8 year old. The wine was filtered before bottling.

ANALYSIS

Alcohol	14.0 %
Titratible acidity	5.4 g/L
pH	3.73
Residual sugar	1.4 g/L