



logan

Weemala



2010 Weemala Pinot Noir

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 Pinot Noir. The 2010 Pinot Noir is bright red in colour and has floral perfumed aromas of red cherry, strawberry and thyme with flavours of rhubarb, beetroot and an earthy complexity on a bright palate.

VINEYARD

The Pinot Noir grapes for this dry red were harvested between 12.9° and 13.6° Baumé from the 11th to the 19th March 2010 from 14 year old vines in volcanic soils in Orange, New South Wales.

2010 was a difficult vintage. The temperatures were nice and cool and there was plenty of sunshine, so the grapes developed lovely varietal flavours. However rain events throughout the growing season meant that we had to spend a lot of time in the vineyard ensuring mould and fungus did not take hold. As the grapes had good ripe flavours from an early stage, the harvest time was determined by the acid falling to an acceptable level. As a result sugar levels were low and therefore alcohol levels are generally low in 2010. In the end the wines have vibrant varietal characters and beautiful fresh structure.

WINEMAKING

The grapes were machine harvested and crushed in the cool of the night. Fermentation was in a combination of small open fermenters which were plunged twice per day and large rotary fermenters, spun twice per day. The fermentation began with wild yeasts before inoculation with RC212 yeast. The wine was pressed off the skins at 0° Baumé with the juice completing primary and malolactic fermentation as well as maturation in stainless steel. The wine was lightly filtered before bottling.

ANALYSIS

Alcohol	13.5 %
Titratible acidity	5.6 g/L
pH	3.66
Residual sugar	1.1g/L