



logan

Weemala



2010 Riesling

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 Riesling. The 2010 Riesling is pale gold in colour, has strong aromas of orange blossom and iced tea while the long mineral palate has flavours of apple, mandarin and lime. A slightly sweet core is balanced by racy acidity and a little 'spritzig' freshness.

VINEYARD

The Riesling grapes, grown at an elevation of 1,000 metres on the slopes of Mount Canobolas in Orange, were harvested at 11.9° Baumé on the 11th March 2010.

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.

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 cold settling and racking. 15% of the juice was processed separately utilizing total oxidation pre-ferment. The juice was inoculated with X5 and QA23 yeast and the fermentation took place over 14 days in stainless steel tanks at low temperatures. Malo-lactic fermentation was inhibited. The wine was lightly filtered before bottling.

ANALYSIS

Alcohol	12.0 %
Titratible acidity	7.4 g/L
pH	3.09
Residual sugar	8.8 g/L