



logan

Weemala



2009 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 2009 Shiraz Viognier. You'll find 2009 has produced aromas of mixed berries and woody spices with a floral lift while the silky palate has flavours of beetroot, summer pudding and anise with a long finish.

VINEYARD

This wine is a blend of shiraz grapes grown in Mudgee (600m altitude) and Orange (900m altitude) in the NSW Central Ranges with viognier grown in Orange (900m altitude). The shiraz grapes were harvested between 13.5° Baumé and 14.4° Baumé in late March and April 2009 with the viognier grapes harvested at 13.0° Baumé in March.

The 2009 growing season began well with rain in the spring and early summer leading to good soil moisture levels. Late summer and autumn were quite dry resulting in very little disease pressure in the vineyards. While January was a bit warmer than normal, the temperatures and sunshine hours over the growing season as a whole were about average. As a result the 2009 grapes had strong varietal characters and rich fruit flavour.

WINEMAKING

After crushing, the grapes were held cold for two days prior to inoculation with FX10 yeast. The cap was pumped over two times a day during the 7 day fermentation period. 50% of the wine was matured in 1st, 3rd and 4th use French and Hungarian barrels for 12 months. The wine was lightly filtered before bottling.

ANALYSIS

Alcohol	13.5%
Titratible acidity	5.9 g/L
pH	3.60
Residual sugar	0.30 g/L

BLEND

Shiraz	94%
Viognier	6%