



logan

Weemala

2023 Sauvignon Blanc



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 pretty good view. Right now, you've got a pretty good view of our Sauvignon Blanc. The 2023 is a pale white gold in colour, and has vibrant aromas of passionfruit, guava, meyer lemon and macadamia aromas with flavours of lime, pink grapefruit and a long zesty finish.

VINEYARD

The Sauvignon Blanc grapes for this dry white wine, grown at an elevation of 930 metres on the slopes of Mount Canobolas in Orange, were harvested at 12.1° Baumé, on the 28th April 2023.

The 2023 growing season was a cool and late ripening one. Strong winter and spring rainfall set the vines up nicely for a mostly dry ripening through summer and autumn. While temperatures were cool it was mostly sunny leading to lovely slow but full ripening, resulting in plenty of varietal flavour, reasonably low alcohols and good acid structure in the wines.

WINEMAKING

After picking and crushing the grapes in the cool of the night, the juice was clarified by flotation with nitrogen. The fermentation was by wild yeast and took 20 days in stainless steel tanks at low temperatures. The wine remained on full yeast for 3 months. The wine was filtered before bottling.

ANALYSIS

Alcohol	12.5%
Titratible acidity	7.1 g/L
pH	3.27
Residual sugar	2.5 g/L