



logan

Weemala



2022 Weemala Pinot Gris

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 Gris. The 2022 Pinot Gris is pale gold in colour, and has aromas of pear, nectarine, honeysuckle and nougat with white peach, pink grapefruit, lemon flavours and a zesty pithy tang before a long dry finish.

VINEYARD

The Pinot Gris grapes for this dry white wine, grown at an elevation of greater than 850 metres on the slopes of Mount Canobolas in Orange, were harvested between 12.0° and 12.95° Baumé, from the 25th March to 4th April 2022.

The 2022 growing season was a difficult one in the NSW Central Ranges. One of the coolest and wettest on record with particularly low yields of grapes per vine. These low yields were a saviour in the end, allowing the grapes to ripen fully and free from any significant mould or disease. The result was remarkably high quality grapes which produced wines with strong varietal characters, elegance and length and generally low alcohol levels.

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 floatation with oxygen and nitrogen. The juice was processed utilising oxidative handling pre-ferment. The wine underwent wild yeast ferment and the fermentations averaged 20 days in mostly stainless steel tanks at low temperatures. 10% of the wine was fermented in French oak barrels. The wine remained on full yeast lees for 3 months. The wine was filtered before bottling.

ANALYSIS

Alcohol	12.5%
Titratible acidity	6.8 g/L
pH	3.41
Residual sugar	1.5 g/L