



logan

## Weemala



### 2022 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 pretty good view. Right now, you've got a pretty good view of our Pinot Noir. The 2022 is bright, light and fruity. Deep garnet in colour, with allspice, red flowers, wild strawberry and fresh cut mushroom aroma. The bright palate has red cherry, cranberry, cinnamon and rosemary with a long finish.

#### VINEYARD

The Pinot Noir grapes for this red wine, were grown in four regions – Orange (930 metres altitude, Mudgee (570m), Tumbarumba (600m) and Adelaide Hills (240m), were harvested between 11.5° Baumé, from the 21st February to 21st 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.

#### WINEMAKING

The Pinot Noir is comprised of 5 clones: 777, MV6, 114, 667 and 115. Fermentation was in a combination of small open fermenters plunged twice per day and large rotary fermenters, spun twice per day. 5% of the grapes were fermented as 100% whole bunch carbonic maceration with a further 15% fermented as whole berries. Fermentation was by wild yeast. The wine was pressed off skins are primary fermentation with 25% completing malolactic fermentation as well as maturation in French Puncheon (500L) oak barrels with the remainder in stainless steel. The wine was filtered before bottling.

#### ANALYSIS

Alcohol	13.5%
Titratible acidity	5.5 g/L
pH	3.64
Residual sugar	0.5 g/L