



logan

Weemala

2021 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 pretty good view. Right now, you've got a pretty good view of our Shiraz Viognier. You'll find 2021 has produced aromas of lifted berry, floral and allspice aroma with a complex and long palate of plum, mulberry and cocoa.



VINEYARD

This wine is a blend of shiraz & viognier grapes grown in Mudgee (600m altitude) and Orange (900m altitude). The grapes were harvested between 12.7 ° and 13.5° baumé. The grapes were harvested from the 8th to the 30th March 2021. The 2021 growing season was a tough one, although overall quality was high. Yields in the Orange region were pitifully low, about 10-15% of an average year, due to the hangover from the 2018-2020 drought, snow in November and some large rain events late in the growing season which required us to remove any mould or fungus affected grapes. Yields in Mudgee were healthier but still a little down on average. Temperatures were cooler than average leading to slow, steady ripening, however the sunshine throughout produced clearly varietal wines, generally with lower alcohol levels.

WINEMAKING

The red shiraz and white viognier grapes were co-fermented (fermented together in the same vessel). Fermentation was by wild yeast in a combination of static fermenters which were pumped over twice per day and large rotary fermenters, spun twice per day. 75% of the wine was matured in 1st to 12th use French barrels for 2 months. The remaining 25% was matured in stainless steel to retain bright fruit character. The wine was lightly filtered before bottling.

ANALYSIS

Alcohol	13.5%
Titratible acidity	5.0 g/L
pH	3.75
Residual sugar	0.6 g/L