



logan

Weemala



2016 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 2016 Pinot Gris is light copper in colour, and has aromas of quince, blood orange, honeysuckle and nougat with pear, white peach, ripe lemon and almond flavours on a silkily textured palate before a long dry lemony 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 11.5° and 13.3° Baumé, from the 8th February to 2nd March 2016.

The 2016 growing season was a little warmer and somewhat dryer than the long term average in the NSW Central Ranges. The season began warm and dry in the Spring with much needed rain and milder temperatures experienced from November to January. It was the earliest harvest and shortest vintage from first to last harvested grapes in Logan's 20 years. These conditions produced richly flavoured grapes with good texture and varietal characters.

The vines have been trained on a VSP trellis system.

WINEMAKING

After picking and crushing the grapes in the cool of the night, the majority of the juice was clarified by floatation with oxygen and nitrogen. Most of the wine was processed utilising oxidative handling of the juice pre-ferment. 25% of the wine was fermented on skins. This portion remained on skins for 14 days before being pressed off skins. The wine underwent wild yeast ferment and the fermentations averaged 25 days in mostly stainless steel tanks (10% in oak) at low temperatures. About 20% of the wine underwent malo-lactic fermentation. The wine remained on full yeast lees with regular stirring for 5 months. The wine was filtered before bottling.

ANALYSIS

Alcohol	13.5 %
Titratible acidity	5.00 g/L
pH	3.51
Residual sugar	2.80 g/L