



Logan

Weemala



2016 Riesling

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 Riesling. The 2016 Riesling is very pale in colour, has strong aromas of mandarin and orange blossom while the long mineral palate has flavours of lime and iced tea. A dry and juicy core is balanced by a slate-like acidity and a little 'spritzig' freshness.

VINEYARD

The Riesling grapes, grown at an elevation of 1,000 metres on the slopes of Mount Canobolas in Orange, were harvested between 11.4° and 12.2° Baumé from the 16th February to 7th 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 the grapes in the cool of the night the juice remained on skins for 10 hours before being pressed. The majority of the juice was then clarified by floatation with nitrogen. A portion of the grapes were fermented on their skins and remained on skins for approximately 1 month before being pressed. The fermentations averaged 18 days mostly in stainless steel tanks at low temperatures. Malo-lactic fermentation was inhibited. The wine remained on full yeast lees for 3 months post ferment with frequent stirring. The wine was filtered before bottling.

ANALYSIS

Alcohol	12.0 %
Titratible acidity	7.30 g/L
pH	3.02
Residual sugar	6.60 g/L

