



logan

## Weemala



### 2014 Weemala 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 bloody good view. Right now you've got a pretty good view of our 2014 Shiraz Viognier. You'll find 2014 has produced aromas of mulberry, dark chocolate, all spice, fresh earth, white pepper and fennel with a floral lift while the rich medium bodied palate has flavours of blackberries, plums, liquorice and spice with a long finish.

#### VINEYARD

This wine is a blend of shiraz and viognier grapes grown in Mudgee (600m altitude) and Orange (900m altitude). The shiraz grapes were harvested between 13.2° and 13.5° baumé while the viognier grapes were harvested at 13.3° baumé. The Mudgee grapes were harvested between the 10th and 14th February and the Orange grapes on the 19th March 2014.

The early part of the 2014 season was very dry and quite warm. From mid-February there were milder temperatures and a number of rain events bringing much needed water while also delaying the Orange pick to more regular harvest dates; however vineyards with good healthy canopies and lower crops per hectare saw little problems from the rain. In the end grapes were very rich in flavour and reds were very deeply coloured. At Logan we only harvested ripe, clean fruit and left 25% of our grapes unharvested. The 75% we did harvest is richly flavoured and has nice texture and varietal characters and good intensity due to the generally lower crop loads from the beginning of the season.

#### WINEMAKING

Fermentation was in a combination of small open fermenters which were hand plunged twice per day and large rotary fermenters, spun twice per day. 75% of the wine was matured in 1st to 5th use French and Hungarian barrels for 10 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	5.3 g/L
pH	3.76
Residual sugar	1.0 g/L

#### BLEND

Shiraz	97%
Viognier	3%