



Weemala



2020 Weemala Pinot Noir

What a year 2020 has been! Drought, bushfires and smoke taint spoiled our 2020 grapes. We were staring down the barrel. Our winemakers have been lucky to work with some amazing people in the past and some of our old team pitched in to help us out this year. Thanks to the spirit and generosity of our great friends in the Yarra Valley, we collaborated to produce a delicious pinot noir with pristine fruit. We look forward to making another cracking pinot noir from our vineyards in 2021.

The 2020 Weemala Pinot Noir is bright cherry red in colour and has pretty aromas of flowers, cinnamon and mushroom with jubey fruit palate of sour cherry, juicy raspberry and damsel plums.

VINEYARD

The Pinot Noir grapes for this dry red were harvested from vineyards in the Yarra Valley region.

WINEMAKING

The Pinot Noir is comprised of 5 clones: 777 (39%), MV6 (25%), 114 (16%), 667 (12%) and 115 (8%). Fermentation was in a combination of small open 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 33% 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	12.8%
Titratible acidity	5.1g/L
pH	3.57
Residual sugar	1.9g/L