

# O M (R) A H



## omrah

shiraz | 2018

GREAT SOUTHERN, WESTERN AUSTRALIA

### COLOUR

Deep garnet.

### NOSE

Lifted aromatics, mulberry and violet floral, anise, black pepper, iodine.

### PALATE

Firm even tannins, plush and dense, blue fruits, plum, spicy charry oak, cardamon, nutmeg, subtle savouriness, good fresh acid with a brooding lingering finish.

### FOOD PAIRING

Lamb burgers with tzatziki.

### WINEMAKING

Machine harvested, destemmed and crushed, fermented in closed fermenters, pump overs twice daily, pressed to tank for MLF, matured in a combination of oak barriques and stainless steel tank, racked and returned together, matured for 18 months before being blended, filtered, fined and bottled.

### VINTAGE 2018

Typical cool climate conditions prevailed throughout vintage with steady even temperatures, no significant spikes or drops in temperature with bright and clear days. Cool clear nights and crisp dewy mornings maintained acid levels and enhanced the fruit aromatics. The wines show good intensity of flavour with good levels of acidity balancing the punchy fruit flavours across the spectrum. A long cool ripening period with little weather pressure crafted a good vintage across the varieties. .

### QUICK NOTES

#### VINTAGE

2018

#### WINEMAKERS

Chris Murtha

#### GRAPE VARIETY

Shiraz (98%)

Tempranillo (2%)

#### GROWING AREA

Great Southern

#### ALC %/VOL

14 %

#### TITRATABLE ACIDITY

6.0 g/l

#### PH

3.52

#### CELLAR POTENTIAL

7+ years



omrahwines.com.au