

# O M (R) A H

## Omrah

chardonnay | 2020

GREAT SOUTHERN



### COLOUR

Pale Straw.

### NOSE

Peach and nectarine upfront with hints of nougat and floral notes of lemon blossom and waxy citrus leaf.

### PALATE

Crunchy white flesh nectarine giving a real sense of freshness with creamy texture, mineral drive, some smokiness, subtle toasty notes and crisp acidity. All elements coming together and well integrated.

### FOOD PAIRING

Grilled King Prawns with guacamole.

### WINEMAKING

A variety of winemaking techniques were employed. A larger proportion of machine harvested fruit is gently pressed with 60% of clean juice fermented in stainless steel and 40% fermented in oak barrels (25% new oak, the remainder seasoned). Battonage for 6 months in barrel. Malolactic fermentation is not encouraged. The resultant blend is a contemporary style of Chardonnay that is balanced between fruit intensity and savoury lees notes.

### VINTAGE 2020

Fruit is harvested at night then chilled and gently pressed to tank for settling. Some parcels are racked clean and fermented in stainless steel while other parcels are transferred directly to french oak barriques for fermentation. Fermentation is carried out with select cultured yeast strains with temperatures ranging from 15 to 25°C. Post ferment, the wines remain on lees with regular battonage (lees stirring) over the following months with malolactic fermentation not encouraged. Parcels are then carefully blended to achieve a modern and contemporary style of Chardonnay balancing between bright fruit intensity with complex savoury characters.

### QUICK NOTES

#### VINTAGE

2020

#### WINEMAKERS

Chris Murtha

#### GRAPE VARIETY

Chardonnay

#### GROWING AREA

Great Southern

#### ALC %/VOL

13.5 % v/v

#### TITRATABLE

#### ACIDITY

6.6g/L

#### PH

3.28

#### CELLAR

#### POTENTIAL

3 – 5 years



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