

O M (R) A H



omrah

rosé | 2020
GREAT SOUTHERN

COLOUR

Vibrant medium pink.

NOSE

Red berries, musk, fresh rose petal

PALATE

Fresh raspberries and cranberry juice followed by subtle savoury spice and a crisp dry finish.

WINEMAKING

Rose produced by the saignée method, by draining off small proportions of juice from freshly crushed parcels of red grapes. The juice was transferred to tank and inoculated with a neutral yeast strain. Following a slow cool fermentation, the wine was allowed to rest on its lees for 3 months before fining, stabilisation, filtration and bottling.

FOOD PAIRING

Prawn spring rolls with lime and chilli.

VINTAGE NOTES

The 2020 Australian summer was the hottest on record. All Australian wine regions were effected, some greater than others. The Mount Barker region was no exception with significant temperature variations against the long term average. This advanced vine development, condensing the growing season and forwarding the commencement of vintage to be 4 weeks early than the norm. The hot day time temperatures reduced berry expansion, producing fruit with depth of flavour and colour intensity. This vintage was strong in quality although perhaps not a reflection of the regional terroir.

QUICK NOTES

VINTAGE
2020

WINEMAKERS
Chris Murtha

GRAPE VARIETY
Shiraz (85%) Merlot
15%).

GROWING AREA
Great Southern

ALC %/VOL
13 %

TITRATABLE
ACIDITY
6.90 g/l

PH
3.03



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