

O M (R) A H



omrah crossing

cabernet merlot | 2015

GREAT SOUTHERN

BLEND

75% Cabernet Sauvignon, 17% Merlot, 4% Cabernet Franc, 2% Malbec, 2% Shiraz

NOSE

Dark berry fruit aromas with hints of chocolate and mocha make quite an attractive aromatic start.

PALATE

Good tight grain French oak with juicy acidity give a fine structural thread to the black plum, brambly fruit with a slight herbal edge. Medium palate weight and good clean acid on the finish balances this wine superbly.

OAK MATURATION

French oak for 15 months.

FOOD PAIRING

Roast Beef with herbed potatoes.

VINTAGE NOTES

Mild Winter after the month of June, with temperatures well above the average during late July and early August. Cool wet conditions in both early and late spring increased soil moisture and produced large canopies. Although conditions were conducive for vine health, the variable conditions from late winter to early November were adverse to successful fertilisation and subsequent fruit set. This was most evident in the Chardonnays. Big canopies, light yields and warm conditions in summer accelerated vine phenology and forwarded the commencement of vintage to mid-February. The anticipation from all was that vintage would be condensed and ripening would be rapid. Thankfully temperature subsided and the nights became cool. The pace of the final stage of ripening was tempered, and thus flavour and the aromatic profile of the fruit were able to develop, along with a delicate acid structure.

QUICK NOTES

VINTAGE

2015

WINEMAKERS

Luke Eckersley

GRAPE VARIETY

Cabernet Merlot

GROWING AREA

Great Southern

ALC %/VOL

13.7 % v/v

TITRATABLE

ACIDITY

5.8 g/l

PH

3.44



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