

O M (R) A H



omrah crossing

shiraz | 2015
GREAT SOUTHERN

COLOUR

Starbright, medium intensity ruby.

NOSE

Intense blackcurrant and cranberry fruit aromatics on the nose with anise, black pepper, cocoa.

PALATE

Juicy fresh acidity and gentle tannin profile makes this wine an easy drinking delight. Good fruit concentration without being heavy adds to the enjoyment. The palate finishes clean and fresh, with good length dominated by a blackcurrant and blueberry fruit core.

OAK MATURATION

French oak 6 – 8 months

FOOD PAIRING

Cured meats.

VINTAGE NOTES

The winter was again relatively mild 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. Big canopies, light yields and warm conditions in summer accelerated vine phenology and forwarded the commencement of vintage to mid-February. 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
Shiraz

GROWING AREA
Great Southern

ALC %/VOL
14.0 % v/v

TITRATABLE
ACIDITY
6.0 g/l

PH
3.5

CELLAR
POTENTIAL
6 – 8 years



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