

O M (R) A H



omrah crossing

chardonnay | 2017

GREAT SOUTHERN

COLOUR

Starbright, pale lemon.

NOSE

Aromas of citrus peel, white peach, and jasmine.

PALATE

Complex palate of white peach, honeyed brioche, lemon cream, nougat, cashews, quite a savoury cool climate palate. Great fresh acidity balanced with lees derived texture. Good length and finishes savoury but clean.

OAK MATURATION

French oak barriques for 9 months.

FOOD PAIRING

Grilled salmon with pear and rocket salad.

WINEMAKING

A variety of winemaking techniques were employed to create this wine. A larger proportion of machine harvested fruit is gently pressed with 80% of clean juice fermented in stainless steel and 20% fermented in third fill oak barrels. A smaller proportion is hand-picked and whole bunch pressed, undergoing wild fermentation in oak and stirring on lees for 9 months. Malolactic fermentation is not encouraged. The resultant blend is a contemporary style of Chardonnay that is complex and yet fruit driven.

VINTAGE NOTES

A dry Winter and mild Spring was followed by a warm growing season with welcome rainfall in December and January leading to full, healthy canopies enabling excellent yields and great flavour development.

QUICK NOTES

VINTAGE

2017

WINEMAKERS

Luke Eckersley

GRAPE VARIETY

Chardonnay

GROWING AREA

Great Southern

ALC %/VOL

13.2 % v/v

TITRATABLE

ACIDITY

6.37 g/l

PH

3.39

CELLAR

POTENTIAL

3 – 5 years



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