

# O M (R) A H



## omrah crossing

sauvignon blanc | 2017

GREAT SOUTHERN

### COLOUR

Starbright, pale lemon.

### NOSE

Aromas of tropical and stone fruits, white peach, guava, lemon blossom, and fresh dill.

### PALATE

White peach, ripe lemon and red grapefruit lead to a flavoursome yet well balanced palate. With refreshing acidity and a well judged level of ripeness, this wine finishes crisp with citrus, stone fruit and river pebble minerality lingering. An excellent example of cool climate Sauvignon Blanc.

### WINEMAKING

The grapes were machine harvested at optimum ripeness in the coolness of the morning to help retain the fragile vibrant primary fruit flavours. It was transported directly to the winery, crushed and gently pressed to tank and allowed to cold settle. 48 hours later the juice was cleanly racked and inoculated with a selected yeast strain. The ferment temperature was kept at around 14-15 °C, this helps retain the fresh primary fruit aromas while also developing a complex fermentation bouquet and increased palate weight and texture. Post ferment after the correct amount of maturation the wine was then blended, fined and bottled.

### FOOD PAIRING

Cured salmon, Sashimi, Goats cheese salads.

### 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

Sauvignon Blanc

#### GROWING AREA

Great Southern

#### ALC %/VOL

12.0 % v/v

#### TITRATABLE

#### ACIDITY

6.7 g/l

#### PH

3.13

#### CELLAR

#### POTENTIAL

2 – 4 years



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