

O M (R) A H



omrah crossing

shiraz | 2017
GREAT SOUTHERN

COLOUR
Deep garnet.

NOSE
Blueberry and mulberry with subtle spice and a hint of charry oak.

PALATE
Tightly structured palate with fresh acidity and fine tannins framing a dense core of blueberry pastille fruit. A gentle savoury complexity is complimented by fresh acidity driving the palate and providing classic cool climate elegance.

FOOD PAIRING
Lamb cutlets with roast parsnip and thyme.

WINEMAKING
Machine harvested, destemmed and crushed, fermented in closed fermenters, pump overs twice daily, pressed to tank for MLF, matured in a combination of oak barriques and stainless steel tank, racked and returned together, matured for 18 months before being blended, filtered, fined and bottled.

VINTAGE 2017
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
Chris Murtha

GRAPE VARIETY
Shiraz (100%)

GROWING AREA
Great Southern

ALC %/VOL
13.4 %

TITRATABLE ACIDITY
6.08 g/l

PH
3.63

CELLAR POTENTIAL
8+ years

