

O M (R) A H



omrah crossing

sauvignon blanc | 2019
GREAT SOUTHERN

COLOUR

Pale Straw.

NOSE

Lychee, gooseberry, fresh cut grass.

PALATE

Intense guava upfront with hints of nectarine and passionfruit. Subtle texture and complexity with natural grape phenolics providing an impression of passionfruit husk, while fresh acidity gives great length and a crisp dry finish.

WINEMAKING

Grapes were machined harvested early in the morning when cool and transported directly to the winery, crushed and gently pressed to tank and allowed to cold settle for 48 hours. The juice was cleanly racked and inoculated with a selected yeast strain for a slow cool fermentation, retaining fresh primary fruit aromatics. Post ferment wine was left sur lie with small portion of oak staves to help build texture and complexity. The wine was then racked, fined, filtered and bottled.

FOOD PAIRING

Goat cheese salad with charred king prawns.

VINTAGE NOTES

Typical cool climate conditions prevailed throughout veraison with steady even temperatures, no significant spikes or drops in temperature with bright and clear days. Cool clear nights and crisp dewy mornings maintained acid levels and enhanced the fruit aromatic. The wines show good intensity of flavour with good levels of acidity balancing the punchy fruit flavours across the spectrum. A long cool ripening period with little weather pressure has crafted a good vintage across the varieties.

QUICK NOTES

VINTAGE

2019

WINEMAKERS

Chris Murtha

GRAPE VARIETY

Sauvignon Blanc
(100%)

GROWING AREA

Great Southern

ALC %/VOL

12.00 %

TITRATABLE

ACIDITY

6.40 g/l

PH

3.36



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