

# O M (R) A H



## omrah

tempranillo | 2019

GREAT SOUTHERN

### COLOUR

Deep ruby red.

### NOSE

Dark cherry, heirloom mulberries and musk sticks.

### PALATE

Brooding dark fruits with notes of liquorice, coffee and earth. Chewy tannins, gravelly texture and a savoury finish.

### WINEMAKING

Fruit harvested at optimum ripeness was transported to the winery and destemmed without crushing into red fermenters. Inoculated with a cultured yeast strain, the ferment was pumped over twice daily for 14 days before being pressed to tank. Settled and racked to a combination of french oak barriques and stainless steel tank with french oak staves for maturation prior to blending and bottling.

### FOOD PAIRING

Chateaubriand.

### VINTAGE NOTES

Conditions were close to ideal throughout flowering and fruit set after excellent spring rainfall. These conditions promoted strong growth and moderately high vine vigour, requiring careful canopy management to achieve vine balance and open canopies. Post-veraison ripening conditions were cooler than average allowing good hang time, providing ample time for flavour development and promoting the retention of natural acidity.

### QUICK NOTES

#### VINTAGE

2019

#### WINEMAKERS

Chris Murtha

#### GRAPE VARIETY

Tempranillo (91%)  
Shiraz (9%)

#### GROWING AREA

Western Australia

#### ALC %/VOL

14.5 %

#### TITRATABLE

#### ACIDITY

6 g/l

#### PH

3.63



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