

O M (R) A H



omrah crossing

rosé | 2019

GREAT SOUTHERN

COLOUR

Pale pink salmon.

NOSE

Intense aromatics of fresh raspberry and watermelon.

PALATE

Fresh red berry fruits followed by subtle savoury notes and a round and textural mouthfeel.

WINEMAKING

Rose produced by the saignée method, by draining off small proportions of juice from freshly crushed parcels of red grapes. The juice was transferred to tank and inoculated with a neutral yeast strain. Following a slow cool fermentation, the wine was allowed to rest on its lees for 3 months before fining, stabilisation, filtration and bottling.

FOOD PAIRING

Prawn spring rolls with lime and chilli.

VINTAGE NOTES

The preceding 12 months to the 2019 vintage were dry. However timely rains during late winter and early March produced enough sub-surface moisture for the advancement of both vine health and fruit ripening capacity.

QUICK NOTES

VINTAGE

2019

WINEMAKERS

Chris Murtha

GRAPE VARIETY

Blend of Shiraz, Cabernet Sauvignon and Merlot.

GROWING AREA

Great Southern

ALC %/VOL

12.5 %

TITRATABLE

ACIDITY

6.50 g/l

PH

3.26



omrahwines.com.au