

O M (R) A H



omrah crossing

tempranillo | 2018

GREAT SOUTHERN

COLOUR

Bright ruby red.

NOSE

Dark cherry, heirloom mulberries and musk sticks.

PALATE

A dense core of lively red fruits with impressions of sarsaparilla and cherry cola, well supported by gravelly tannins providing a beautifully tactile mouthfeel, true to varietal character.

WINEMAKING

Fruit sourced from our Rosetta vineyard was machine harvested, destemmed, crushed, chilled and transferred to open fermenters for 5 days cold soak before inoculation with a cultured yeast strain. Once fermentation initiated, a combination of pump overs and plunging was utilised over a 15 day fermentation period reaching a peak of 32°C, before being pressed to tank. The wine was settled and racked to a combination of old French barriques and stainless steel tank with French oak staves. During its 18 month maturation the wine was racked and returned 3 times before being filtered and bottled with very little intervention.

FOOD PAIRING

Cured meats and antipasti.

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

2018

WINEMAKERS

Chris Murtha

GRAPE VARIETY

Tempranillo (100%)

GROWING AREA

Great Southern

ALC %/VOL

14.5 %

TITRATABLE ACIDITY

6.40 g/l

PH

3.53



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