

OMRAH



PLANTAGENET OMRAH GREAT SOUTHERN PINOT NOIR 2008

VINEYARDS:

Fruit is sourced mostly from our Rocky Horror vineyard with smaller quantities from the old Bouverie vineyard and Hayview vineyard, all from around Mount Barker. We also source a few tonnes from Dunhelm vineyard planted in the mild climate of Denmark on the south coast to provide some finesse. All vineyards are carefully managed to yield moderately, with shoot and leaf removal employed for good fruit exposure. All vines grow on ironstone gravel loams with very minimal irrigation.

VINTAGE:

A promising start to the season with useful rains and mild conditions from spring to early summer allowed for vigorous vine growth. With dry, mild conditions prevailing January to end of February, flavours intensified nicely in a relatively disease and pestilence free environment. Apart from a handful of very hot days around Christmas, mild to warm days were the norm during veraison with the odd typically chilly day scattered throughout the growing season. Fruit ripened steadily but surely under the ideal conditions, resulting in flavoursome, lively wines, with well defined varietal flavours.

HARVEST:

Harvest occurred between the 4th -12th March with sugar levels ranging between 12.7 to 13.8 degrees Baume and acid levels between 7.0 and a crispy 8.2 g/L. Yields ranged from a low 3.0 to moderate 7.2 tonnes per hectare.

TECHNICAL DETAILS:

Fermented warm in a mixture of open and closed fermenters, plunged *and* pumped over for a maximum time of 10 days on skins then pressed gently. Each batch was kept separate, racked to French oak barrels of which 20% were new. The blend was partially assembled after malo lactic fermentation in June then racked back to barrel with the final blend put together in January 2008 before bottling in February 2009.

TASTING NOTES:

Cherry and raspberry with that distinctive spice of Pinot and subtle undertones of oak derived vanilla.

Supple and smooth with lashings of sweet fruit, finely polished tannins and balanced acidity that provides a finely poised backbone for the vibrant fruit flavours and varietal spice notes that provide a great length and focus.

CELLAR POTENTIAL:

Enjoy its youthful vibrancy now but should keep happily tucked away in the cellar for at least another six or so years.

ANALYSIS:

13.8% Alcohol, 6.1 grams per litre acidity, pH 3.47

