

OMRAH



PLANTAGENET OMRAH SOUTH WEST CHARDONNAY 2008

VINEYARDS:

The Omrah Chardonnay is an 80/20 blend from the Mount Barker and Pemberton regions. Fruit is sourced mostly from our own vineyards of Rocky Horror and Rosetta, harvested early March between 21.6 and 23.8 brix and the contracted Manjimup Akehurst vineyard, which was harvested on the 19th March with 23.0 brix sugar. Both vineyards share similar viticultural practices, deep gravelly loam soils; with vines vertically shoot positioned and irrigated for healthy vine growth. Yielded a modest average across both vineyards of 5.4 tonne per hectare.

VINTAGE COMMENTS:

It was a promising start to the season with useful rains and mild conditions from spring to early summer which allowed good vine growth. A dry February and March then allowed flavours to intensify 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 though there were a few typically chilly days scattered throughout the growing season as well which caused us to wonder if another cool, long 2006 type vintage was brewing. It was not to be, the fruit ripened steadily but surely under the ideal conditions, resulting in flavoursome, lively wines, with well defined varietal flavours.

WINEMAKING:

Chardonnay processing is done cold; the juice is quickly drained/pressed from the skins and pulp. A clean juice is racked off lees for fermentation and inoculated with a neutral strain of yeast that ferments efficiently to dryness at temperatures in the the range of 12-15 °C in stainless steel. Once fermented, the wine spends eight months upon yeast lees with occasional stirring to provide extra palate texture and additional flinty lees derived flavours. The wine sees no oak and is bottled after cold/heat stabilisation and membrane filtration in November.

TASTING NOTES:

Aromas of fragrant lime and lemon peel, a hint of cantaloupe and an undertone chalky, stony note greeting the nose. The palate is succulent, supple and juicy with those citrus flavours driving through the core and finishing with a lick of fresh acid and savoury minerality. Drink now or stash a few away for a rainy day in a few years time.

TECHNICAL DETAILS:

13.5% Alcohol	6.8 g/L Total acidity	pH 3.29,	0.7 g/L Sugar
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