

OMRAH



PLANTAGENET OMRAH SOUTH WEST AUSTRALIAN ROSE 2009

VINEYARD

Shiraz and Riesling were sourced from our 38 year old Wyjup vineyard while the Merlot was sourced from our Rocky Horror vineyard all growing around Mt Barker in the Great Southern region of Western Australia.

VINTAGE COMMENTS

A similar season to the 2008 vintage; though we did experience marginally cooler conditions and crop yields were generally even smaller than those of 2008. A dry February and March then allowed flavours to intensify in a relatively disease and pestilence free environment. Mild sunny days were the norm during veraison though there were a few typically chilly days scattered throughout the growing season. The fruit ripened steadily but surely in ideal weather with vintage proper not starting till the first week in March. All whites were harvested by the end of March and the reds dribbled in all through April, enjoying the mild Indian summer weather which ensured perfectly ripened reds for some very promising wines.

WINEMAKING

Our winemaking approach was geared around producing a rose of vibrant colour and hue with a fresh fruit salad nose. We used three different but complimentary grape varieties roughly of equal proportions to produce the style of rose we were chasing. Merlot and Shiraz provide the palate texture and cherry, raspberry, spice notes while Riesling provided the citrus and the low pH for a vibrant colour. Riesling also provided the clean lines and restrained structure of the wine.

Free run after a light skin contact of the Merlot and Shiraz was cold settled and fermented cold to retain the fresh fruit flavours. Riesling was blended in towards the end of ferment which was stopped to retain a dash of sweetness. The wine received a light fining before filtering and bottling in late June.

TECHNICAL DETAILS

Alcohol 12.8 %v/v, Acidity 7.3 g/L, pH 3.04, Residual Sugar 3 g/L

