

OMRAH



PLANTAGENET OMRAH

SOUTH WEST AUSTRALIAN CABERNET MERLOT 2007

2007 VINTAGE COMMENTS:

A dry hot year characterized by moderate vine growth and yield; a welcome mild spring moved into quite a warm early summer and by late February very hot conditions prevailed causing fruit to ripen extremely quickly. Relief came with cooling rains mid March which helped the vines with fruit still left to harvest.

VINEYARDS:

This Vintage of Omrah Cabernet Merlot is made up of over 50% Great Southern fruit, the remainder being sourced from an array of vineyards located throughout the south west of Western Australia. Predominantly from contracted growers located throughout the Geographe and Blackwood regions.

WINEMAKING:

Fruit was harvested when flavour ripe in a mad flurry of activity as everything tended to ripen simultaneously due to the heat. Fruit was simply crushed, fermented warm, pressed gently after an average of 10 days on skins, racked a number of times before going into barrel after malo lactic fermentation was completed. We used 25% new oak, an 80/20 split of French and American oak barrels, aged for 20 months before blending, filtration and bottling which took place September 2009. A blend of 68% Cabernet, 22% Merlot plus a dash of Cabernet Franc and Malbec.

TASTING NOTES:

Very good varietal expression with plum, mulberry and blackberry fruit. Quite deep and brooding with lush blackcurrant laced with dried herbs and spicy vanilla derived from its time in oak. Generously proportioned with excellent focus and balance, the tannins persistent but very fine.

Delicious drinking now, especially after some air and with the structure to improve over some years.

TECHNICAL DETAILS :

Alcohol 14.7% v/v; Total acidity 6.6 grams/litre; pH 3.52

