

OMRAH



PLANTAGENET OMRAH SOUTH WEST AUSTRALIAN SHIRAZ 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 Shiraz is made up of over 70% Great Southern fruit, predominantly from our own vineyards, the remainder being from the Blackwood and Geographe regions.

WINEMAKING:

Fruit was harvested when flavour ripe which put vineyard and cellar staff under extreme pressure due to the warm ripening conditions this vintage. However fermentation space was juggled with great alacrity to ensure all batches got the required time on skins.

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, a mixture of French and American and aged in barrel for 20 months before blending, filtration and bottling which took place August 2008.

TASTING NOTES:

Very lifted, fragrant wine with damson plum, dark cherry and a spicy, pepper and cinnamon edge. A finely balanced palate of great class with a slippery, smooth mouthfeel and excellent persistence.

Sweet plum and black pepper flavours roll off the back of the tongue long after swallowing. Classic fine powdery cool climate tannin.

TECHNICAL DETAILS :

Alcohol 14.7% v/v; Total acidity 6.1 grams/litre; pH 3.53

