

OMRAH



PLANTAGENET OMRAH

SOUTH WEST AUSTRALIAN SAUVIGNON BLANC 2008

VINEYARDS:

The Omrah Sauvignon is a 50/50 blend from our own Mount Barker vineyard, Rosetta, harvested at 21.3 brix and Akehurst vineyard, in Pemberton, harvested slightly riper at 23.2 brix. Both vineyards share similar viticultural practices, deep gravelly loam soils; with vines vertically shoot positioned and irrigated for healthy vine growth. Yield of both vineyards averaged 8.2 tonne/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 2006 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:

Handling Sauvignon Blanc is the same as for all other aromatic white varieties – cold, quick, gentle, processing. The clean juice is racked off lees after 4 days settling and inoculated with a couple of different strains of yeast that cope with cool fermentation temperatures. A 20% portion of the wine is also barrel fermented and left on lees for two months before blending back to the main batch to enhance mouth feel and complexity, but without sacrificing fruit integrity and intensity. Bottled October 2008.

TASTING NOTES:

Punchy greengage plums, lantana and gooseberries aromas with an undercurrent of lemon curd.

A supple yet lithe palate with a fine core of crunchy acid running the length of the palate with loads of mouth watering, vibrant fruit flavours. A harmonious wine with a clean finish and delicious lingering flavours. A very savvy savvie. Enjoy now.

TECHNICAL DETAILS:

13.5% Alcohol, 6.8 g/L Total acidity, pH 3.35, 0.7 g/L Sugar.

