

O M (R) A H



Omrah

cabernet merlot | 2019

COLOUR

Deep Maroon.

NOSE

Blackcurrant spiced plum w/ earthy, leafy tones and floral violets.

PALATE

Sweet red berried fruit characters dominate the medium-bodied palate. The silky Merlot component helps tone down the firmer Cabernet tannins allowing for a very smooth, approachable style.

FOOD PAIRING

A perfect pizza red.

WINEMAKING

Machine harvested - crushed via must chiller for 7 days cold soak prior to fermentation. Twice daily pump-overs once fermentation inoculated. Pressed at dryness to retain fruit character. Aged in 3 and 4yr old French Barriques for 15 months prior to blending, fining and filtration.

VINTAGE NOTES

12 months prior to the 2019 vintage were dry. However, timely rains during late winter and early March produced enough sub-surface moisture to advance vine health and fruit ripening capacity. The cool conditions during the month of November produced a significant reduction in yield. These cool conditions- prevailed throughout the summer, producing restrained, balanced vine canopies and delaying the commencement of vintage. During vintage cool nights and mild days, reduced sugar acclimation and maintained the fruit's natural acidity. Combined with low yields, these conditions produced wines of supple and elegant flavours, low alcohol, and balanced acidity.

QUICK NOTES

VINTAGE
2019

WINEMAKERS
Mike Garland

GRAPE
VARIETY

60% Cabernet
Sauvignon,

25% Merlot,

7% Malbec,

6% Shiraz,

2% Cab Franc

GROWING
AREA

Great Southern

ALC %/VOL
14.00 %

TITRATABLE
ACIDITY

5.8 g/l

PH
3.67

CELLAR
POTENTIAL

Up to 10 years

