

O M (R) A H



omrah

riesling| 2022

WESTERN AUSTRALIA

COLOUR

Very Pale Straw.

NOSE

Vibrant floral and orange blossom aromas with touches of lemon sherbet.

PALATE

A fruit-forward palate focused on a limey/citrus core combines with a long, clean, and crisp finish. The naturally high acidity and balanced fruit sweetness provide the structure for the abundant fruit flavours to be carried.

WINEMAKING

Selectively machine harvested in the cool of the night. Free run (500L/T) and pressings separated and lightly fined before clarification and fermentation. Riesling-specific yeast strains are used to highlight the natural fruit characteristics of the vineyard. Fermented cool (<15deg) in stainless steel to dryness. The wine was racked post-fermentation, and light lees were retained with regular stirring. Blended to taste with a light fining before bottling.

FOOD PAIRING

Miso Marinated Seabass.

VINTAGE NOTES

The 2022 Great Southern vintage provided some challenges to viticulturists and winemakers. One of the wettest and coldest winters provided a delayed start to the season. The ample soil moisture allowed healthy canopies to flourish. Some further spring rain at flowering reduced crop levels; however, the loose bunch set was a blessing and allowed intense flavour development. Some nice sunny weather helped the vines catch up on their development leading into harvest, with only about a two-week delay on average. Intermittent rain and heat events meant that the viticulture team needed to be on song. It was tough, but the result was some intensely flavoured grapes (from the low crops and longer growing season) that were perfectly balanced.

QUICK NOTES

VINTAGE

2022

WINEMAKERS

Mike Garland

GRAPE VARIETY

Riesling (100%)

GROWING AREA

Great Southern

ALC %/VOL

12.5 %

TITRATABLE

ACIDITY

7.42 g/l

PH

3.18



omrahwines.com.au