

O M (R) A H



omrah

rosé | 2022
GREAT SOUTHERN

COLOUR

Vibrant medium pink.

NOSE

Red berries, musk, fresh rose petal

PALATE

Fresh raspberries and cranberry juice followed by subtle savoury spice and a crisp dry finish.

WINEMAKING

Rosé is produced by the saignée method, draining off small amounts of juice from freshly crushed parcels of red grapes. The juice was transferred to a tank and inoculated with a neutral yeast strain. Following a slow cool fermentation, the wine was allowed to rest on its lees for 3 months before fining, stabilisation, filtration, and bottling.

FOOD PAIRING

Prawn spring rolls with lime and chilli.

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. It was tough, but the result was some intensely flavoured grapes (from the low crops and more extended growing season) that were perfectly balanced.

QUICK NOTES

VINTAGE

2022

WINEMAKERS

Mike Garland

GRAPE VARIETY

Shiraz (50%)
Cabernet Sauvignon
50%).

GROWING AREA

Great Southern

ALC %/VOL

13 %

TITRATABLE

ACIDITY

6.90 g/l

PH

3.23



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