

O M (R) A H



omrah

sauvignon blanc | 2022

WESTERN AUSTRALIA

COLOUR

Pale Straw.

NOSE

Intense aromatics of fresh passionfruit and gooseberry notes with an underlying herbaceous, lemongrass nuance.

PALATE

Made in a riveting dry style, this wine exudes intense tropical flavours that dance on the palate. The excellent fruit character is nicely balanced with the crisp acidity, which leaves a clean, long finish to the wine.

WINEMAKING

The 2022 Sauvignon Blanc was machine harvested at the coolest part of the night to preserve the maximum fruit characters of the grapes. After gentle pressing, the free run and pressings juice portions were treated separately, clarified, and racked. Fermentation was conducted under excellent conditions (12-15 deg C) to maintain fruit intensity. Post-fermentation, the wine received regular lees stirring to add complexity and mouthfeel. The wine was lightly fined, stabilised and filtered before bottling.

FOOD PAIRING

Goat cheese salad with charred king prawns.

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 rains 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

Sauvignon Blanc
(100%)

GROWING AREA

Great Southern

ALC %/VOL

12.5 %

TITRATABLE

ACIDITY

7.25 g/l

PH

3.26



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