

O M (R) A H

Omrah

chardonnay | 2023
GREAT SOUTHERN



COLOUR

Medium Straw.

NOSE

Ripe Stone fruit aromatics reminiscent of white peach and nectarine with some sweet cashew high notes.

PALATE

A fruit driven palate with upfront mouth filling flavour and intensity. The subtle oak impact provides a nice textural component to the natural cool climate acid backbone. Minimal MLF influence retains a tautness and freshness of flavour.

FOOD PAIRING

Sri Lankan Coconut & Cashew Chicken.

WINEMAKING

A cool and wet winter in Mount Barker ensured ample soil moisture for budburst & early season growth, around three weeks behind the long-term average. Early spring rains continued the winter pattern and flowering, and fruit sets were also delayed by about two weeks, although the vine canopies were well-balanced and healthy. Perfect growing conditions then ensued for December, January, and February, with blue skies, warmer temperatures, and cool, clear nights. By the time harvest commenced in March, the phenological ripening stages of the vineyards were back to normal, and the season delivered great intensity in the Riesling and aromatic whites. Late April rains provided excitement for the winemaking team and condensed the harvest program.

VINTAGE

The 2023 Great Southern vintage was characterised by a warmer than average March that aided ripening conditions for all key varieties. Rain in February provided critical soil moisture that allowed canopies to remain healthy and green and the normal cool nights in March allowed optimum acidity to be retained in the aromatic white varieties.

QUICK NOTES

VINTAGE

2023

WINEMAKERS

Mike Garland

GRAPE VARIETY

Chardonnay

GROWING AREA

Great Southern

ALC %/VOL

13 % v/v

TITRATABLE

ACIDITY

7.4g/L

PH

3.2

CELLAR

POTENTIAL

Up to 7 years



omrahwines.com.au