

O M (R) A H



omrah

pinot noir | 2020
GREAT SOUTHERN

COLOUR

Vibrant ruby red.

NOSE

Intensely bright aromatics of Morello cherry with hints of oyster truffle and wet earth.

PALATE

Fresh and youthful with a fleshy core of dense red fruit and sour cherry. Supple tannins and hints of toasty oak and fresh crunchy acidity on the finish. Showing great regional character with depth of flavour and varietal definition.

WINEMAKING

A combination of hand-picked and machine picked fruit, gently destemmed to closed fermenters and inoculated with a cultured yeast. Pumped over twice daily for an average of 12 days before being pressed to tank. Settled and racked to a combination of French oak barriques and stainless steel tank with French oak staves and matured for 7 months prior to blending and bottling.

FOOD PAIRING

Duck & potato pizza with tarragon.

VINTAGE NOTES

The 2020 Australian summer was the hottest on record. All Australian wine regions were effected, some greater than others. The Mount Barker region was no exception with significant temperature variations against the long term average. The months of November, December and February had the greatest variation. This advanced vine development, condensing the growing season and forwarding the commencement of vintage to be 4 weeks early than the norm. The hot day time temperatures reduced berry expansion, producing fruit with depth of flavour and colour intensity. This vintage was strong in quality although perhaps not a reflection of the regional terroir.

QUICK NOTES

VINTAGE

2020

WINEMAKER

Chris Murtha

GRAPE VARIETY

Pinot Noir (100%)

GROWING AREA

Great Southern

ALC %/VOL

13.5 %

TITRATABLE ACIDITY

5.50 g/l

PH

3.56



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