



Om Santi Single Vineyard Chardonnay 2022

An elegant and rich Chardonnay made with minimal intervention to ensure it is a true representation of the site, soul and Season.

COLOUR

Pale lemon with flecks of gold.

AROMA

An exotic and complex nose of peach, lemon meringue, hazelnut, nougat, vanilla and almond butter.

AGEING POTENTIAL

Delicious already with creamy pasta dishes, roast pork and poultry, this wine will reward cellaring for up to 8 years from vintage.

PALATE

Sumptuous and mouth-filling, the texture is creamy and mealy, with layers of peaches and creme brûlée giving way to a fresh, white peach acidity and a mouth-watering saline finish. A bold, rich style with power, complexity and length.

WINEMAKING

100% of the fruit from one of our organic vineyards; Om Santi. The fruit is handpicked, whole bunch pressed directly to French oak barrels. New oak component is 23%. The fermentation is carried out by the vineyard yeast with occasional stirring to add texture and complexity to the wine. The blend is 31% Clone 15 the balance Clone 95. After 12 months, the wine was bottled lightly fined unfiltered.

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: March 2022

Alcohol: 13.0%

Bottled: May 2023