



Single Vineyard 'Om Santi' Chardonnay 2024

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

COLOUR

Medium lemon, with golden hues.

AROMA

Intensely mineral and complex with notes of peach, vanilla, nougat, hazelnut, cashew and praline.

PALATE

Rich and full-bodied on the palate, with a potent blend of intense stone fruit, vineyard minerality and toasty, creamy oak-barrel flavours. Long, lavish and layered, this is an incredibly structured wine for a chardonnay. A serious Om Santi to be savoured or cellared.

AGEING POTENTIAL

Enjoy now in its youth or cellar with confidence through 2034+

FOOD PAIRING

A rich chardonnay calls for rich food. Think roast chicken with herb gravy and pork with apple sauce, or go straight for the creamy Italian pasta.

TECHNICAL DETAILS

Picking Date: March 2024
Bottled: March 2025
Alcohol: 13.0%
pH: 3.14
T.A: 6.9

WINEMAKER

Guy McMaster

VITICULTURE

100% of the fruit is from one of our organic vineyards; Om Santi. The blend is 66% Clone 95 the balance Clone 15.

WINEMAKING

The fruit is handpicked, whole bunch pressed directly to French oak barrels. The new oak component is 17%. Fermentation is carried out by the vineyard yeast with occasional stirring to add texture and complexity to the wine. After 12 months the wine was bottled unfiltered.



PALLISER ESTATE