

Single Vineyard Chardonnay 2018

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

COLOUR

Pale straw gold, clear towards the edges.

AROMA

A full, rich nose showing cashew and macadamia nut complexity over sea spray, peaches and cream. Hints of mandarin citrus peel and a lovely mealy richness accentuate the aromas of freshly baked bread.

AGEING POTENTIAL

Enjoy this with a creamy lobster bisque, chowder or risotto over the next 5 to 8 years.

PALATE

The delicacy and detail of the fruit shows judicious winemaking, allowing the Om Santi site to be front and centre. Golden peaches and hints of vanilla custard flesh out the mid-palate, finishing awash in bright citrus acidity and nutty French oak. This is a powerful yet restrained Chardonnay that showcases the stony freshness of the vineyard rather than the cooperage.

WINEMAKING

Handpicked fruit – Clones 15 and 95, whole-bunch pressed to tank and cold settled for two days before racking to barrel on light lees. It's all about minimalism from there. Wild ferment, with very occasional batonnage, then 14 months in French oak barrels before bottling without fining or filtration to preserve the essence of the vineyard.
The truest representation of our site, soul and season is revealed to you in the glass.

WINEMAKER

Allan Johnson/Guy McMaster

TECHNICAL DETAILS
Picking Date: April 2018
Alcohol: 13.0%
Bottled: 13 August 2019