

Om Santi Single Vineyard Chardonnay 2020

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, clear and bright.

AROMA

An array of subtle, seductive aromas, from grapefruit, apple and white peach, to hazelnut and almond butter, set against a fino sherry saline note of fresh sea breeze.

AGEING POTENTIAL

The perfect match for roast pork or richer seafood dishes like crayfish bisque and risottos. The fruity/nutty/salty combination would also match Hazelnut Crusted Turbot with Garlic Mashed Potatoes. Enjoy now or over the next 4-7 years.

PALATE

Elegant and complex, the palate is concentrated and densely layered, revealing nutty and mineral details atop a core of pristine stone fruit. A racy, grapefruity acid line and judicious French Oak frame the wine, leading to a rich, hazelnutty finish with a dash of sea salt.

WINEMAKING

The 2020 is made from 100% Clone 15 fruit from our organically certified Om Santi vineyard. The fruit is handpicked, whole bunch pressed, both directly to barrell with a portion to tank. The tank portion is cold settled over night and then racked to french oak barrels. The 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 to provide a true reflection of site and season.

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: March 2020
Alcohol: 13.5%
Bottled: 18 March 2021