

Om Santi Single Vineyard Chardonnay 2021

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

COLOUR

Medium lemon with gold flecks.

AROMA

Fresh and precise, the nose is a clarion call of freshly picked stonefruits and saline, mineral notes — white peach, nectarine, dried pineapple, nougat, vanilla bean ice cream and sea spray.

AGEING POTENTIAL

Om Santi is a perfect match for creamy pasta dishes, risotto, roast pork and poultry. Enjoy on release or cellar with confidence in cool, dark conditions for up to a decade.

PALATE

The most elegant Om Santi Chardonnay yet, the 2021 vintage is so graceful and seamless, you could almost miss it — if it weren't so delicious.

Even in the first flush of youth, the array of flavours and textures are so integrated, it has the simplicity and beauty of great architecture.

Effortless power with a mouthwatering salinity and oyster-shell minerality set over a succulent, creamy texture, Om Santi is complex yet understated, with a lightness of touch despite its immense power and weight.

WINEMAKING

100% of the fruit from one of our organic vineyards, Om Santi.

The fruit is handpicked, whole bunch pressed to tank, cold settled over night and then racked to french oak barrels. The fermentation is carried out by the vineyard yeast with ocassional stirring to add texture and complexity to the wine.

The blend is 75% Clone 15 the balance Clone 95. After 12 months the wine was bottled unfined and unfiltered.

WINEMAKER

Guy McMaster

TECHNICAL DETAILS

Picking Date: March 2021
Alcohol: 13.5%
Bottled: 05 April 2022