

Om Santi Single Vineyard Chardonnay 2023

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, bright and clear

AROMA

Hints of gunflint over an alluring aromatic profile of nougat, golden peach, fennel, vanilla and creme brûlée.

PALATE

Rich and weighty on the palate, with bright acidity and minerality corralling the complex array of flavours into an elegant and seamless finish. The concentration is exemplary, the oak integrated and the texture refined. A stylish example of a special vineyard.

AGEING POTENTIAL

Drink now or cellar with confidence to 2030 and beyond.

FOOD PAIRING

Enjoy with cacio e pepe pasta or roast pork or chicken.

TECHNICAL DETAILS

Picking Date: March 2023
Bottled: May 2024
Alcohol: 13.0%
pH: 3.3
T.A: 6.3
R.S: 1.0g/L

WINEMAKER

Guy McMaster

VITICULTURE

100% of the fruit is from one of our organic vineyard; Om Santi. The blend is 47% Clone 15 the balance Clone 95.

WINEMAKING

The fruit is handpicked, whole bunch pressed directly to French oak barrels.

New oak component is 17%. 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 unfined and unfiltered.

PALLISER ESTATE