



SAURWEIN

Om Pinot noir 2020

seven barrels produced by winemaker Jessica Saurwein



Grape origin:

Place of the Gods Farm, Hemel-en-Aarde Ridge,
Walker Bay, Hermanus

This dryland vineyard is situated just 12 km from the sea and lies at 300 m above sea-level. The soils are granite origin with a significant portion of clay. Pinot noir clones are 115 and 667. The vineyard was planted in 2006.

Vintage 2020:

Excellent early ripening conditions turned into wetter conditions close to harvest, which make the picking date all-important. Hand-sorting of the bunches in the vineyard and in the cellar allowed for only optimal fruit to be fermented. The resultant wine from this site is energetic, concentrated and has a great fresh acidity.

Winemaking:

Grapes are hand-picked, hand-sorted, grapes are cold-soaked, fermentation is spontaneous, post-fermentation maceration is complete when the tannins are optimal, minimum of 10 months in 228 liter French oak barrels (new and older).

Descriptors of the nose:

Red and black berry fruit, strawberries, red and black cherries, plums, exotic spices

Descriptors of the flavour & palate:

Red berries, beetroot earthiness, fresh hibiscus, fruit-coated tannin, crisp acidity, medium-bodied
Drink: 2020 – 2035

The story:

Om symbolises the concept of universal creation. This word is also synonymous with peace. The vineyard is situated in the Hemel-en-Aarde Ridge region (Heaven and Earth), a beautiful and peaceful place close to my heart. May this wine carry forward the peace that its place of creation inspires.

Ideal Cuisine:

French cuisine, refined Asian and African cuisine, savoury vegetarian dishes with aubergine or beetroot, Jerusalem artichoke, fish, poultry, duck, red meat

Alcohol: 13,5%