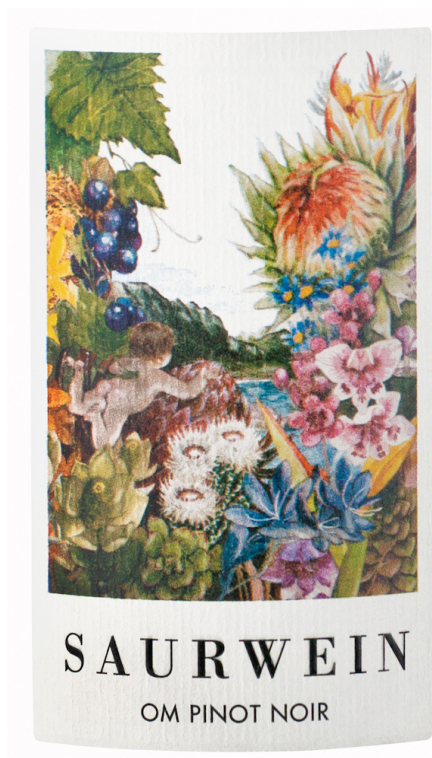




SAURWEIN

Om Pinot noir 2019

six 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 2019:

2019 was another dry vintage in the Cape, leading to tiny grapes and wines with a high grape to juice ratio
+intensity +energetic +fresh acidity +concentration

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 forest berry and bramble berry fruit, red cherries, rose perfume, fragrant sumac and cumin spice

Descriptors of the flavour & palate:

Red forest fruit, beetroot earthiness, fresh hibiscus, fruit-coated tannin and crisp acidity, medium bodied

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.

Ideal Cuisine:

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

Drink: 2020 – 2035

Alcohol: 13,5%

May this wine carry forward the peace that its place of creation inspires.