



SAURWEIN

Om Pinot noir 2018

– four barrels produced
by Jessica Saurwein



Grape origin:

Domaine des Dieux Farm, Hemel-en-Aarde Ridge,
Walker Bay, Hermanus

The soil is granite with a significant portion of clay.

Pinot noir clones are 115 and 667.

The vineyard was planted in 2006.

Vintage 2018:

2018 was a dry vintage in the Cape, leading to tiny
grapes and wines with a high grape to juice ratio
+lean, energetic style +great fresh acidity +fine tannin

Descriptors of the nose:

Red current, Patchouli, rose petals, red cherry, lifted
spice

Descriptors of the flavour & palate:

Red forest fruit, beetroot earthiness, hibiscus, fruit-
coated tannin and balanced acidity

The story:

Om symbolises the concept of universal creation. This word is also synonymous with peace.

The vineyards are situated in the Hemel-en-Aarde Ridge region (Heaven and Earth),
a beautiful and peaceful place close to my heart.

If you like - Ideal Cuisine:

French cuisine/ refined Asian cuisine/ savoury vegetarian dishes with aubergine or
beetroot/ Jerusalem artichoke/ white meat/ fish/ poultry/ duck

Alcohol: 13,5%

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