



SAURWEIN

Om Pinot noir 2021

14 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 2021:

It was a late vintage, with great ripening conditions and very healthy fruit. The wine was picked in two batches from two vineyard sites just 100 meters from each other. The resultant wine from these two sites is energetic, concentrated and has a great fresh acidity and beautiful ageing potential.

Winemaking:

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

Descriptors of the nose:

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

Descriptors of the flavour & palate:

Red berries, fresh hibiscus, fruit-coate, velvety tannin, crisp acidity, medium-bodied

Drink: 2021 – 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%