



SAURWEIN

Om Pinot Noir 2024

PLACE OF THE GODS FARM | HEMEL-EN-AARDE RIDGE | WALKER BAY

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.

This dryland vineyard is situated just 12 km from the sea and lies at 300 m above sea level, in what can be described as perfect Pinot Noir terroir! The soils are granite origin with a significant portion of clay in the subsoil. The clones are 115 and 667, planted in 2006.

15 barrels produced by winemaker Jessica Saurwein.

VINTAGE 2024

2024 was honestly a great vintage! The conditions were just perfect for fruit-set and ripening. Some rain was experienced, but it did not linger, which meant the vines got a soil wetting and the fruit remained healthy. Cold nights were a significant factor of the vintage which is key for optimally functioning vines. This delivered real concentration and intensity, making for a powerful vintage which is possibly my favorite vintage to date! There are fine tannins on a big frame and the wines are supported by fresh acidity and ripe fruit. I love the tension, which should give good ageing potential.

WINEMAKING

Grapes are hand-picked, hand-sorted, cold-soaked, leading to spontaneous fermentation. The tannins are optimal after a relatively long post-fermentation maceration and then aging in 228-liter French oak barrels (new and older) for 10 months. My approach is minimal intervention, allowing the vineyard site to express itself.

DESCRIPTORS

The nose: Red berry fruit, cherries, grapefruit, clementine, exotic spice

The palate: I love the red berry character with Indian spices and fynbos; a wild herb character that is similar to the natural vegetation. The 24 Om is coated with fruit, has fine tannins and a crisp acidity. I love its concentration and intensity of aroma combined with electric palate and structure. This wine has seriously good aging potential even though it has been delicious from day 1.

Drink: 2025 – 2040

Alcohol: 14%

