

WWW.SOUMAH.COM.AU

2023 EQUILIBRIO CHARDONNAY



TECHNICAL

VARIETALS: Chardonnay

CLONES: Mendosa

YEAST: Wild

OAK AGE: 25% New

HARVEST: 2 March 2023

BAUME AT HARVEST: 12.1

pH AT HARVEST: 3.55

TA AT HARVEST: 5.0

2023 VINTAGE

A very wet winter and spring created increased work in the vineyard to ensure vines were clean and healthy and the incredibly wet October affected the fruit set reducing crop load. This increased rainfall also made nights warmer and days relatively cooler extending the ripening period. Summer dried out like usual with little rain in January and February allowing the fruit to ripen leading to a harvest that was 2-weeks later than recent experiences. Fruit retained natural acidity well, while flavours were developed at less ripeness. Wines are intense but with a lighter weight than normal.

VITICULTURE & WINEMAKING

The concept behind our Equilibrio range is to promote the very best barrels, clonal mix, and new oak integration to create a few cases that will benchmark the potential of each vintage. Some would call it Reserve but we call it Equilibrio as great wine is all about harmony and balance.

The Mendosa clone with its hen and chicken (small and large) berries delivers bright acidity but also generous fruit characters and is our preferred clone for Equilibrio. The wine is fermented and aged in super premium tight grained oak developing an opulent and composed oak integration that is wound together with a citrus and nectarine, creamy freshness.

TASTING

Bright aromatics of grapefruit, quince and white peach complimented by hints of vanilla and struck match. On the palate its youthful racy acidity provides perfect support to white peach and grapefruit nuances. Wine finishes long and fresh. This wine will evolve over many years to come.

PAIRING

A succulent Chicken Piccata coated in a mouth-watering, zesty, lemon, butter, and caper sauce.

SOUMAH OF YARRA VALLEY