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# 2017 EQUILIBRIO CHARDONNAY - MUSEUM RELEASE



#### **TECHNICAL**

VARIETALS: Chardonnay

CLONES: Mendosa

YEAST: Wild

OAK AGE: 27% New

HARVEST: 6 March 2017

BAUME AT HARVEST: 12.3

pH AT HARVEST: 3.37

TA AT HARVEST: 6.5

#### 2017 VINTAGE

The 2017 vintage began with a wetter than normal spring delivering a good water table for the season. The temperatures were cooler than the most recent years and close to the longer-term average. This set up for a later harvest than we have been experiencing allowing the fruit to gently ripen in the summer breeze developing savoury complexity while retaining good natural acidity.

#### 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.

### **TASTING**

The wine is opulent and composed oak integration that is wound together with a citrus and nectarine, creamy freshness.

### **PAIRING**

Chicken Piccata - a crispy pan seared chicken breast with a lemon butter caper sauce.