

SOUMAH

of YARRA VALLEY

WWW.SOUMAH.COM.AU

2017 SINGLE VINEYARD NEBBIOLO



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 Yarra Valley with its hot but short summer and cool nights throughout could be the ideal location for Nebbiolo. After some research, we planted several clones on a north-west slope to give the large purple bunches every opportunity to ripen slowly in the autumn breeze.

We handpicked the fruit and fermented the juice in tank. After fermentation, we left the wine on skins for 120 days to help soften the tannins. We then racked the wine to seasoned puncheons (500L Barrels) where it aged gracefully for 24 months.

TASTING

Aromas of violets, roses and truffle abound with hints of tobacco and tarry oak. Lighter in colour, the wine has a richness on the palate with an elegant mouthfeel. Firm tannins and dark fruit on the palate are supported by a lengthy, complex finish.

PAIRING

Roast pork belly with fresh truffle and cauliflower puree, or a simple cheese platter with creamy taleggio, truffle pecorino, and prosciutto.

TECHNICAL

VARIETALS:	Nebbiolo	BAUME AT HARVEST:	12.2
CLONES:	CVCTN 230, Mat 10, Mat 3	pH AT HARVEST:	3.45
HARVEST:	18 April 2017	TA AT HARVEST:	5.0
ON SKINS:	120 days	OAK REGIME:	500L seasoned puncheons

SOUMAH OF YARRA VALLEY

Soumah Pty Ltd ABN 33 130 649 231
18 Hexham Road, Gruyere VIC 3770 Australia
PO Box 260, Coldstream VIC 3770, Australia
T +61 3 5962 4716 www.soumah.com.au