

SOUMAH

of YARRA VALLEY

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2019 SINGLE VINEYARD HEXHAM CHARDONNAY



2019 VINTAGE

Spring started dry and cold with rain coming late. The four weeks from late November to mid-December witnessed 175mm of rain. A godsend in hindsight, as we experienced the driest summer in our records with less than 50mm of rain from December through February. Combine this with a hotter than normal summer pattern which meant varieties ripened and were picked early.

VITICULTURE & WINEMAKING

The Yarra Valley is possibly the ultimate region in Australia for fresh, new-age Chardonnay. Our goal is simple; add to that reputation with our definitive vineyard site, coupled with the finest clones and exacting viticulture to create a modern, premium Chardonnay. The fruit was handpicked, whole bunch pressed and then barrel fermented with 100% wild yeast. The wine was then matured on lees in these Barriques and Puncheons for eight months with partial malolactic fermentation to create depth and finesse.

TASTING

Delicate yet complex citrus bouquet is supported by 'struck match' and brioche character. A zesty melon palate is integrated with subtle new oak and silky creaminess, finishing long and fresh.

PAIRING

Spanner crab tagliatelle or wild mushrooms with fried polenta.

TECHNICAL

VARIETALS:	Chardonnay	pH AT HARVEST:	3.41
CLONES:	95, 76, Mendosa	TA AT HARVEST:	6.0
HARVEST:	25 February 2019	YEAST:	Wild
BAUME AT HARVEST:	12.2	OAK AGE:	20% New Oak

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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