

SOUMAH

of YARRA VALLEY

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2020 SINGLE VINEYARD NEBBIOLO



2020 VINTAGE

The further we got into winter, the colder and wetter it became to the past 25-year average. Spring continued in this vein with temperatures cooler than average, and rainfall higher, with the dam filling naturally in late November. December bucked the trend with abnormally high temperatures, five days above 35°C degrees and three days above 40°C and very low rainfall. This mirrored the rest of the country where the drought and high temperatures prevailed throughout Queensland and New South Wales.

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 numerous clones on a north-west slope to give the fruit every opportunity to ripen slowly in the golden autumn sun.

We gently picked the fruit and fermented the juice in tank. After fermentation, we left the wine on skins for 120-days to soften the tannins. We then aged the wine in seasoned puncheons (500L barrels) for 24 months.

TASTING

The wine has a light crimson colour and a bouquet of violets and roses with a spicy tobacco and tar foundation. It is elegant in the mouth with red berry flavours and supportive tannins giving way to great length.

PAIRING

Juicy slow cooked wild rabbit stew with roasted winter vegetables and green beans, or a simple cheese platter with creamy taleggio, truffle

TECHNICAL

VARIETALS:	Nebbiolo	BAUME AT HARVEST:	13.1
CLONES:	CVCTN 230, Mat 10, Mat 3, Mat 9	pH AT HARVEST:	3.4
HARVEST:	21 April 2020	TA AT HARVEST:	6.9
ON SKINS:	120 days	OAK REGIME:	500L seasoned puncheons

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