

# SOUMAH

of YARRA VALLEY

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## 2020 CRESCENT MOON MÉTHODE TRADITIONNELLE



### 2020 VINTAGE

The further we got into winter, the colder and wetter it became compared 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.

We thought we were staring down a very hot, dry summer to come, however, January and February brought generally cooler weather and significantly higher rainfall than normal (112mm more). Furthermore, the season started to lengthen with picking dates extending out as much as two weeks more than has been the norm recently for some varieties.

### VITICULTURE & WINEMAKING

Crescent Moon is a blend of hand selected crisp fruit on the cusp of ripeness, 55% Pinot Noir and 45% Chardonnay. This is from Upper Ngumby and Hexham vineyards.

It is made in the Traditional Method, first fermentation in tank at low temperatures to retain flavour and intensity before secondary fermentation in bottle and aging for four years on lees before being disgorged. Total RS after dosage is 5.5g/L.

### TASTING

It is a brut style displaying a light, refined bead with flavours of citrus and peony and a rich background of baked bread or brioche.

### PAIRING

Ideally served by itself as an aperitif, however, this wine will also suit fresh shucked oysters or vegetable rice paper rolls.

### SOUMAH OF YARRA VALLEY

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