

S O U M A H

of YARRA VALLEY

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2021 EQUILIBRIO PINOT NOIR



2021 VINTAGE

Winter was wetter and warmer than the 25-year average, building the water table with spring cooler than normal, slowing down the vegetative cycle. These cooler temperatures persisted into summer with some abnormal drenching rains in January adding to the mild temperatures. February witnessed no rain to speak of setting up for a calm harvest through March. The crop was slightly heavier than normal due to January rain although the crunch of natural acidity from a cooler season helped set up good natural fermentation and ultimate wine balance.

VITICULTURE & WINEMAKING

The concept behind our Equilibrio range is to promote the very best barrels, clonal mix and new oak integration to create a wine 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.

Yields for this wine are kept notably low by our pruning technique and shoot thinning, while a final green harvest at veraison ensures the vines do not carry too much weight. This exacting viticulture safeguards the fruit and acid balance during the picking window. The grapes are then cold soaked and fermented using wild yeast and aged in 500l puncheons, 25% new, for nine months.

TASTING

The wine displays elegant Pinot Noir structure with the red fruits fusing with forest mushroom and wild herbs. A good spicy lift at the back of the palate leads to length and persistence on the finish.

PAIRING

Ideally matched with a duck ragu and porcini mushrooms or seared pork scotch on the bone with braised lentils and kale.

TECHNICAL

VARIETALS:	Pinot Noir
CLONES:	MV6, D4V2
HARVEST:	26 February 2021
BAUME AT HARVEST:	12.5
pH AT HARVEST:	3.6
TA AT HARVEST:	6.0

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