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2021 SINGLE VINEYARD CABERNET SAUVIGNON



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 coolness 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

Cabernet Sauvignon can be called the 'King' of red wines as it is the most widely planted red variety in the world. The Yarra Valley has long been an excellent location for the variety dating back to the mid 1800's. Although we have a shorter summer in the Valley, it is the hot days in the middle of the season that enable us to get the Cabernet Sauvignon ripe.

This Cabernet is produced from some of the oldest vines on our Hexham vineyard which gives the wine concentration and depth of flavour. We age it for 15 months in premium French oak (30% new) to fully integrate the flavours and soften the tannins.

TASTING

The wine is full of defined blackcurrant flavours with the trademark Yarra Valley savoury edge. Rich and powerful on the palate, with silky tannins and an elegant, lengthy finish.

PAIRING

A mouth-watering Moussaka with layers of eggplant, potato, zucchini and rich tomato based lamb mince.