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# 2021 THE BUTCHER | THOMAS HENDY CUT



#### 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**

This wine is a celebration of our forefather, Thomas Hendy Butcher, who was a distinguished Master Brewer in Plymouth in the 19th century. His skills and success are an inspiration for us to continue our delivery of extraordinary ferments.

Here we combine the finesse of the Yarra Valley and the depth and richness of Heathcote. Syrah delivers the fruit, Cabernet infuses a savoury focus and Nebbiolo brings it all together with elegant structure.

#### **TASTING**

This wine displays ripe blackberry and dense spice on the nose, with hints of lifted blackcurrant and wild herbs. The palate is refined but intense with juicy red fruit flavours balanced by lengthy tannins and a smooth, rich finish.

### **PAIRING**

A juicy T-Bone steak with hearty roasted vegetables and a red wine jus.