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# 2022 EQUILIBRIO CHARDONNAY



#### **TECHNICAL**

VARIETALS: Chardonnay

CLONES: Mendosa

YEAST: Wild

OAK AGE: 25% New

HARVEST: 2 March 2022

BAUME AT HARVEST: 12.1

pH AT HARVEST: 3.55

TA AT HARVEST: 5.0

#### 2022 VINTAGE

Winter was half a degree warmer than the 25-year average. Although vines were still dormant, bud burst was earlier than average. Spring saw 100mm more rain than normal and unsettled weather around Melbourne Cup saw poor flowering and fruit set. This significantly lowered the crop by reducing bunches and making them smaller. Even though summer was hotter than normal high rainfall in January meant no excessive heat spikes. Overall, a wetter and hotter year, with low yield meant a small but high-quality crop.

### **VITICULTURE & WINEMAKING**

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

The Mendosa clone with its hen and chicken (small and large) berries delivers bright acidity but also generous fruit characters and is our preferred clone for Equilibrio. The wine is fermented and aged in super premium tight grained oak developing an opulent and composed oak integration that is wound together with a citrus and nectarine, creamy freshness.

## **TASTING**

Bright aromatics of grapefruit, quince and white peach complimented by hints of vanilla and struck match. On the palate its youthful racy acidity provides perfect support to white peach and grapefruit nuances. Wine finishes long and fresh. This wine will evolve over many years to come.

## **PAIRING**

A succulent Chicken Piccata coated in a mouth-watering, zesty, lemon, butter, and caper sauce.

### SOUMAH OF YARRA VALLEY