

SOUMAH

of YARRA VALLEY

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2022 SINGLE VINEYARD NEBBIOLO



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 Yarra Valley with its hot but short summer and cool nights throughout could be the ideal location for Nebbiolo. After some research, we planted numerous clones on a north-west slope to give the fruit every opportunity to ripen slowly in the golden autumn sun.

We gently picked the fruit and fermented the juice in tank. After fermentation, we left the wine on skins for 100-days to soften the tannins. We then aged the wine in seasoned puncheons (500L barrels) for 24 months.

TASTING

The wine has a light crimson colour and a bouquet of violets and roses with a spicy tobacco and tar foundation. It is elegant in the mouth with red berry flavours and supportive tannins giving way to great length.

PAIRING

Juicy slow cooked wild rabbit stew with roasted winter vegetables and

TECHNICAL

VARIETALS:	Nebbiolo	BAUME AT HARVEST:	12.8
CLONES:	CVCTN 230, Mat 10, Mat 3, Mat 9	pH AT HARVEST:	3.5
HARVEST:	12 April 2022	TA AT HARVEST:	5.0
ON SKINS:	100 days	OAK REGIME:	500L Seasoned Puncheons

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