

SOUMAH

of YARRA VALLEY

WWW.SOUMAH.COM.AU

2023 CHARDONNAY d'SOUMAH



2023 VINTAGE

A very wet winter and spring created increased work in the vineyard to ensure vines were clean and healthy and the incredibly wet October affected the fruit set reducing crop load. This increased rainfall also made nights warmer and days relatively cooler extending the ripening period. Summer dried out like usual with little rain in January and February allowing the fruit to ripen leading to a harvest that was 2-weeks later than recent experiences. Fruit retained natural acidity well, while flavours were developed at less ripeness. Wines are intense but with a lighter weight than normal.

VITICULTURE & WINEMAKING

We pick Chardonnay as early as we can to ensure we retain a fresh line of citrus fruit and crisp natural acidity on the palate. We develop structure in the wine by predominantly barrel fermenting the juice and allowing it to mature gracefully for eight months before bottling a wine with balanced weight and silky texture.

TASTING

This wine shows classic Chardonnay flavours of citrus and stone fruit. Hints of nutty oak on the palate with a refreshing, dry finish. Serve chilled at any occasion!

PAIRING

Grilled fillet of Barramundi with warm bean ragu and buttered almonds.

SOUMAH OF YARRA VALLEY

Soumah Pty Ltd ABN 33 130 649 231
18 Hexham Road, Gruyere VIC 3770 Australia
PO Box 260, Coldstream VIC 3770, Australia
T +61 3 5962 4716 www.soumah.com.au