

SOUMAH

of YARRA VALLEY

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2023 SINGLE VINEYARD HEXHAM CHARDONNAY



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

The Yarra Valley is possibly the ultimate region in Australia for fresh, new-age Chardonnay. Our goal is simple; add to that reputation with our definitive vineyard site, coupled with the finest clones and exacting viticulture to create a modern, premium Chardonnay. The fruit was barrel fermented with 100% wild yeast. The wine was then matured on lees in these Barriques and Puncheons for eight months with some secondary fermentation to create depth and finesse.

TASTING

A citrus and melon bouquet is supported by 'struck match' and brioche character. Complex and elegant flavours on the palate wound together with subtle new oak influence and silky creaminess, finishing long, fresh and zesty.

PAIRING

Grilled shrimp or chicken with a citrus vinaigrette and honey roasted carrots and parsnips.

TECHNICAL

VARIETALS:	Chardonnay	pH AT HARVEST:	3.4
CLONES:	95, 76, Mendosa	TA AT HARVEST:	6.5
HARVEST:	2nd & 9th March 2023	YEAST:	Wild
BAUME AT HARVEST:	12.7	OAK AGE:	20% New Oak

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