

SOUMAH

of YARRA VALLEY

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2023 SINGLE VINEYARD SYRAH



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

Cooler climate growing regions like the Yarra Valley are heralding an elegant style of Syrah (Shiraz) and our elevated, well-drained site, coupled with two Victorian heritage clones (Tabilk R6WV28, Bests Old Clone) create a graceful yet powerful wine.

Our fruit was gently picked mid-March before being separated into whole berry or whole bunch ferments. It was then racked to puncheons (25% new) for maturation.

TASTING

A punchy aroma of spice with red and black fruits lead to a savoury palate highlighting intense cherry, blackberry and plums. Some hints of leather and tobacco coming from the new oak and finishes with fine grained tannins and good length.

PAIRING

Beef moussaka and freshly made garlic and herb pita bread.

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