

SOUMAH

of YARRA VALLEY

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2023 SINGLE VINEYARD PINOT GRIGIO



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

Grigio means 'grey' and refers to the skin of this variety having a dusty grey colour. Due to our cooler climate, the Yarra Valley is one of the better locations in Australia to produce Grigio with the same zesty characters as from its origin. A cool tank fermentation and constant lees stirring creates an aromatic wine with taste and texture.

TASTING

Aromatics of honeyed pear and fig are supported by fine natural acidity and a lively, fresh finish.

PAIRING

Pan seared scallops and asian style zucchini noodle salad.

TECHNICAL

VARIETAL:	Pinot Grigio
CLONES:	VCR 5, Entav 457
HARVEST:	8 March 2023
BAUME AT HARVEST:	12.1
pH AT HARVEST:	3.5
TA AT HARVEST:	6.2

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