

# SOUMAH

of YARRA VALLEY

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## 2023 SINGLE VINEYARD SAVARRO



### 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

An ancient green-skinned, tight-bunched variety that was first recorded in the 10th century. Over the millennia it travelled to all corners of Europe and was then extensively used to create many of today's modern varieties. The cool climate of the Yarra Valley is perfect for the variety, which was gently picked, then cool tank fermented to retain fresh aromatics and aged on lees for good texture.

### TASTING

Straw colour with a citrus, orange blossom and white flower bouquet. A textured lemon and lime palate with chalky mineral notes finishing with trademark subliminal spice and fine acidity.

### PAIRING

Goats cheese and asparagus tart and a fresh tomato salad.

### TECHNICAL

VARIETALS:	Savagnin	BAUME AT HARVEST:	12.5
HARVEST:	21 March 2023	pH AT HARVEST:	3.46
FERMENT:	Cool Tank on lees	TA AT HARVEST:	6.0

### SOUMAH OF YARRA VALLEY

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