

SOUMAH

of YARRA VALLEY

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2023 SINGLE VINEYARD UPPER NGUMBY CHARDONNAY



TECHNICAL

VARIETALS:	Chardonnay
VINE AGE:	23 years
HARVEST:	10 March 2023
YEAST:	Wild
OAK AGE:	20% New Oak
BAUME AT HARVEST:	12.0
pH AT HARVEST:	3.35
TA AT HARVEST:	7.5

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 premium, definitive vineyard sites and exacting viticulture to create a modern, premium Chardonnay.

The Upper Ngumby vineyard is within the confines of Yarra Glen, sloping gently east. It is protected from the late afternoon sun by the Christmas Hills rising up to the west.

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

Steely citrus bouquet is supported by some flintiness and sweet melon character. A fresh nectarine palate is integrated with subtle oak for a silky, fresh finish.

PAIRING

Grilled Barramundi, steamed broccolini, cavolo nero, asparagus, garlic, olive oil, gremolata.

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