

SOUMAH

of YARRA VALLEY

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2023 EQUILIBRIO PINOT NOIR



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 concept behind our Equilibrio range is to promote the very best barrels, clonal mix and new oak integration to create a wine that will benchmark the potential of each vintage. Some would call it Reserve but we call it Equilibrio as great wine is all about harmony and balance.

Yields for this wine are kept notably low by our pruning technique and shoot thinning, while a final green harvest at veraison ensures the vines do not carry too much weight. This exacting viticulture safeguards the fruit and acid balance during the picking window. The grapes are then cold soaked and fermented using wild yeast and aged in 500L puncheons, 25% new, for nine months.

TASTING

The wine displays elegant Pinot Noir structure with the red fruits fusing with forest mushroom and wild herbs. A good spicy lift at the back of the palate leads to length and persistence on the finish.

PAIRING

Crispy pork belly with sauerkraut and thyme or roast chicken with pancetta and preserved lemon.

TECHNICAL

VARIETALS:	Pinot Noir
CLONES:	MV6, D4V2
HARVEST:	16 March 2023
BAUME AT HARVEST:	12.7
pH AT HARVEST:	3.6
TA AT HARVEST:	5.8

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