

WWW.SOUMAH.COM.AU

2023 EQUILIBRIO VIOGNIER



TECHNICAL

VARIETALS: Viognier

CLONES: HTK, 1968

YEAST: Wild

VESSELS: Barriques, 23% New

HARVEST: 21 March 2023

BAUME AT HARVEST: 13.2

pH AT HARVEST: 3.6

TA AT HARVEST: 6.4

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 few cases 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.

The base of this wine comes from our high density planting of the HTK clone. An increased density of 9,000 vines per hectare makes these vines piccolo in size. The close planting creates competition which lowers yield and increases concentration of the flavours.

We ferment in barriques to infuse new oak but also in a clay egg for the best integration. The minimal interaction techniques deployed may mean this wine displays natural wine crystals with time.

TASTING

Fresh peaches and apricot bouquet following through to an intense, refined ginger musk palate. It's all wrapped in stony minerality and finishes clean with a persistent length.

PAIRING

Grilled salmon with asparagus, kale, broccolini and lemon aioli