

# SOUMAH

of YARRA VALLEY

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## 2024 CHARDONNAY d'SOUMAH

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### 2024 VINTAGE

A drier and warmer winter, temperatures recording one-degree higher than typical. We were therefore thinking 'El Nino' and drought. Then came 75% more rainfall than normal from October through January with the ensuing summer temperatures a degree lower than typical! We had some settled weather around early November, which allowed a great flowering and fruit set, laying the foundation for good yields. The overall cooler temperatures in summer produced excellent acidity which set up for minimal intervention ferments and wines of great length and structure. We presently score the vintage as one of the better in the last decade, but time will have the final say.

### VITICULTURE & WINEMAKING

We pick Chardonnay as early as we can to ensure we retain a fresh line of citrus fruit and crisp natural acidity on the palate. We develop structure in the wine by predominantly barrel fermenting the juice and allowing it to mature gracefully for eight months before bottling a wine with balanced weight and silky texture.

### TASTING

This wine shows classic Chardonnay flavours of citrus and stone fruit. Hints of nutty oak on the palate with a refreshing, dry finish. Serve chilled at any occasion!

### PAIRING

Girled fillet of Barramundi with warm bean ragu and buttered almonds.

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### SOUMAH OF YARRA VALLEY

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