

SOUMAH

of YARRA VALLEY

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2024 PINOT NOIR d'SOUMAH



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

Pinot Noir is a very selective grape. It does not like the heat but does like the sun. It likes to be on well drained soils so not good on flat landscapes. It likes warm days but more importantly, cool summer nights. It is so demanding that only a few regions in Australia can aspire to produce a Pinot Noir of any pedigree. The Yarra Valley has attained that status over the decades, and we have set out to support that reputation with our attention to details and first rate vineyard sites. The barrel fermentation develops the rich flavour and aroma of the wine, and a good portion of new barrels adds classic soft oak characters helping the overall integration of the wine.

TASTING

Displaying an attractive garnet colour, this Pinot Noir delivers a cherry and raspberry fruit profile along with savoury fleshiness.

PAIRING

Serving the wine cool (around 15 degrees) will enhance the flavour profile which pairs well with Mediterranean pasta dishes with chicken, duck or light meats.

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