

SOUMAH

of YARRA VALLEY

WWW.SOUMAH.COM.AU

2024 SINGLE VINEYARD HEXHAM CHARDONNAY



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

The Yarra Valley is possibly the ultimate region in Australia for fresh, new-age Chardonnay. Our goal is simple; add to that reputation with our definitive vineyard site, coupled with the finest clones and exacting viticulture to create a modern, premium Chardonnay. 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

A citrus and melon bouquet is supported by 'struck match' and brioche character. Complex and elegant flavours on the palate wound together with subtle new oak influence and silky creaminess, finishing long, fresh and zesty.

PAIRING

Grilled shrimp or chicken with a citrus vinaigrette and honey roasted carrots and parsnips.

TECHNICAL

VARIETALS:	Chardonnay	pH AT HARVEST:	3.37
CLONES:	95, 76, Mendosa	TA AT HARVEST:	6.1
HARVEST:	23rd & 26th February 2024	YEAST:	Wild
BAUME AT HARVEST:	12.7	OAK AGE:	18% New Oak

SOUMAH OF YARRA VALLEY

Soumah Pty Ltd ABN 33 130 649 231
18 Hexham Road, Gruyere VIC 3770 Australia
PO Box 260, Coldstream VIC 3770, Australia
T +61 3 5962 4716 www.soumah.com.au