

SOUMAH

of YARRA VALLEY

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2024 SINGLE VINEYARD LATE HARVEST VIOGNIER



TECHNICAL

VARIETALS:	Viognier
CLONES:	642
HARVEST:	1st April 2024
BAUME AT HARVEST:	17.0
pH AT HARVEST:	4.0
TA AT HARVEST:	3.0
YEAST	Wild
STYLE	Dessert Wine

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 ensuring 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 2024 vintage started off quite wet in spring and early summer but really dried out by February. We sought to make a late picked Viognier with the intention of leaving the grapes to shrivel on the vine and become small raisins.

We then hand-picked the fruit and fermented the juice in stainless steel tanks, letting the ferment go through strongly until it reached 11% alcohol. We then stopped the ferment with a good dollop of residual sugar left in the wine to create a luscious, sweet wine with the fragrance of apricots and ginger. Enjoy with cheese or your favourite dessert.

TASTING

Take time to enjoy the aromas of honeyed peach, candied ginger and spiced oak.

PAIRING

Try a char-grilled stone fruit dessert with Botrytis zabaglione.

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