

SOUMAH

of YARRA VALLEY

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2024 SINGLE VINEYARD PINOT GRIGIO



2024 VINTAGE

A dryer 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 Melbourne Cup which allowed a great flowering and fruit set, laying a 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 one of the better in the last decade, but time will have the final say.

Overall, the white varieties were vintaged as normal in late summer & early autumn with great sugar/acid balance. The later reds it seems were affected by the hot March and were harvested generally earlier and at higher baume. We have high hopes that this vintage may be the best this decade, but time will tell.

VITICULTURE & WINEMAKING

Grigio means 'grey' and refers to the skin of this variety having a dusty grey colour. Due to our cooler climate, the Yarra Valley is one of the better locations in Australia to produce Grigio with the same zesty characters as from its origin. A cool tank fermentation and constant lees stirring creates an aromatic wine with taste and texture.

TECHNICAL

VARIETAL:	Pinot Grigio
CLONES:	VCR 5, Entav 457
HARVEST:	15 February 2024
BAUME AT HARVEST:	12.1
pH AT HARVEST:	3.52
TA AT HARVEST:	5.7

TASTING

Aromatics of honeyed pear and fig are supported by tinge natural acidity and a lively, fresh finish.

PAIRING

Pan seared scallops and asian style zucchini noodle salad.

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