

SOUMAH

of YARRA VALLEY

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2024 SINGLE VINEYARD SAVARRO



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

An ancient green-skinned, tight-bunched variety that was first recorded in the 10th century. Over the millennia it travelled to all corners of Europe and was then extensively used to create many of today's modern varieties. The cool climate of the Yarra Valley is perfect for the variety, which was gently picked, then cool tank fermented to retain fresh aromatics and aged on lees for good texture.

TASTING

Straw colour with a citrus, orange blossom and white flower bouquet. A textured lemon and lime palate with chalky mineral notes finishing with trademark subliminal spice and fine acidity.

PAIRING

Goats cheese and asparagus tart and a fresh tomato salad.

TECHNICAL

VARIETALS:	Savagnin	BAUME AT HARVEST:	12.6
HARVEST:	8 March 2024	pH AT HARVEST:	3.46
FERMENT:	Cool Tank on lees	TA AT HARVEST:	5.3

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