

SOUMAH

of YARRA VALLEY

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2024 SINGLE VINEYARD VIOGNIER



2023 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.

VITICULTURE & WINEMAKING

Our climatic advantage of warm days and cool nights creates layers of intensity in our wines. The hand-picked fruit was whole bunch pressed and fermented in barrel. Our 'Goldie Lox' must be picked just right! Picked too late – no structure, picked too early – no apricots, and ripening very fast we have less than a 24-hour window to get it just right.

TASTING

A peach and apricot bouquet following through to a textured, rich, peach and ginger musk palate. It's all wrapped in stony minerality finishing clean with excellent length.

PAIRING

Roasted chicken with lemon, fennel, herbs and crispy, roasted potatoes.

TECHNICAL

VARIETALS:	Viognier	pH AT HARVEST:	3.6
CLONES:	1968, 642	TA AT HARVEST:	5.0
HARVEST:	8 March 2024	YEAST:	Wild
BAUME AT HARVEST:	12.7	OAK AGE:	Seasoned Barriques

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