

SOUMAH

of YARRA VALLEY

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2025 SINGLE VINEYARD HEXHAM CHARDONNAY



2025 VINTAGE

Winter was relatively normal, albeit with more rain than typical. As spring approached it started to turn dryer and hotter and the phenomenon continued into spring laying the foundation for a great flowering. The summer months and into harvest mirrored the spring experience with average daytime temperatures from January into harvest being much higher than the long-term average. Rain was also very low, and this combined effect of heat and dryness had grapes racing to ripeness and harvest started early. The lack of rain ensured fruit intensity.

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

CLONES: 95, 76, Mendosa

HARVEST: 7th & 12th February 2025

BAUME AT HARVEST: 12.5

pH AT HARVEST: 3.45

TA AT HARVEST: 5.5

YEAST: Wild

OAK AGE: 17% New Oak

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