

SOUMAH

of YARRA VALLEY

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2025 SINGLE VINEYARD SAVARRO



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

An ancient green-skinned, tight-bunched variety that was first recorded in the 10th century. Over the millennia it traveled 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 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:	12.1
HARVEST:	4 March 2025	pH AT HARVEST:	3.5
FERMENT:	Cool Tank on lees	TA AT HARVEST:	4.5

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