SOUMAH
of YARRA VALLEY

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2025 SINGLE VINEYARD UPPER NUGMBY 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 sites, coupled with the finest clones and exacting viticulture to create a modern, premium Chardonnay. The fruit was whole bunch pressed and 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

Aromatics of nectarine and ripe citrus are balanced by a mineral edge of wet stone and sweet melon characters. White peach is present on the palate, integrated with subtle oak and a silky, fresh finish.

PAIRING

Chicken saltimbocca with baby carrots and herb oil.

TECHNICAL

VARIETAL:	Chardonnay
CLONES:	I-10V5, Mendosa, 76, 95, 96
HARVEST:	17th Feb 2025
BAUME AT HARVEST:	11.75
pH AT HARVEST:	3.4
TA AT HARVEST:	5.5
OAK AGE:	5% New, 25% 2nd Use

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