



CHARDONNAY D'SOUMAH 2018 SOUMAH *of* YARRA VALLEY

A dry winter lead into a gentle early spring. A very hot November hastened flowering into an abnormally wet December (5 inches more rain than normal). This rain and heat brought humidity but also delivered an abundant water table for the developing berries. December seemed to rain itself out and late summer was dry (3.5 inches less rain than normal), making for a calm harvest. Picking times were largely normal with fruit being fleshy and juicy with attractive varietal characters.

We pick Chardonnay as early as we can to ensure we retain a fresh line of citrus fruit and crisp natural acidity on the palate. We develop structure by predominantly barrel fermenting the juice and allowing it mature gracefully for eight months, before bottling a wine with balanced weight and silky texture.

Serving the wine nicely chilled and it will be an excellent accompaniment with seafood and chicken dishes along with pasta and salads.

'A new age, citrus crisp Chardonnay with texture and finesse.'