



CHARDONNAY D'SOUMAH 2019 SOUMAH *of* YARRA VALLEY

Spring started dry and cold with rains coming late. The four weeks from late-Nov to mid-Dec witnessed 7-inches of rain. A godsend in hindsight as we experienced the driest summer on record with less than 2-inches from late-December through February. This parching added to the heat with the summer being 2.5 degrees hotter than normal. Picking times were early and wines will be full fruited.

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.

Serve 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.'