

SOUMAH

of YARRA VALLEY

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2018 SINGLE VINEYARD UPPER NGUMBY PINOT NOIR



2018 VINTAGE

A dry winter led 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 mostly normal, fruit were fleshy and juicy with attractive varietal characters.

VITICULTURE & WINEMAKING

Pinot Noir is a very selective grape. It does not like the heat but likes the sun. It likes to be on well drained soils, so not good on flat landscapes. It likes warm days but more important, cooler nights. It is so demanding that only a few Australian regions can aspire to produce Pinot Noir of any pedigree. The Yarra Valley has attained that status over the decades, and we have set out to support that reputation with selecting small patches of older wines from various Single Vineyard sites from across the Valley.

The Upper Ngumby vineyard is near Yarra Glen, sloping gently east. It is protected from the late afternoon sun by the Christmas Hills rising to the west. The older MV6 clones, coupled with the 115 clone, produce a Pinot with restraint.

TECHNICAL

VARIETALS:	Pinot Noir
CLONES:	MV6, 115
HARVEST:	2 March 2018
YEAST:	Wild
OAK AGE:	25% New Oak
BAUME AT HARVEST:	12.3
pH AT HARVEST:	3.6
TA AT HARVEST:	60

TASTING

Spicy with savoury red fruits and crushed leaf. Wild cherries and fragrant herbs blend well on the palate and are supported by new oak definition and soft tannins.

PAIRING

Quail cotoletta or a simple orecchiette with broccoli, pecorino and pangrattato.

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