

SOUMAH

of YARRA VALLEY

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2019 SINGLE VINEYARD HEXHAM PINOT NOIR



2019 VINTAGE

Spring started dry and cold with rain coming late. The four weeks from late November to mid-December witnessed 175mm of rain. A godsend in hindsight, as we experienced the driest summer in our records with less than 50mm of rain from December through February. Combine this with a hotter than normal summer pattern which meant varieties ripened and were picked early.

VITICULTURE & WINEMAKING

Pinot Noir is a very selective grape. It does not like the heat but does like the sun. It likes to be on well drained soils so not good on flat landscapes. It likes warm days but more importantly, cool summer nights. It is so demanding that only a few regions in Australia can aspire to produce a 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 our attention to details and first rate vineyard sites.

We practice a cold soak to create some savoury complexity to the wine and use indigenous yeast for all our ferments. The resulting long, secondary maturation in premium French oak has added a layer of gamey mushroom complexity.

TASTING

Bright, cherry aromas are supported by a palate of intense red fruit, crushed raspberry leaf and deep forest flavours. Elegant weight, balanced length and precise fruit definition means the wine finishes with clean minerality.

PAIRING

Slow roasted duck, cannellini beans and rhubarb pickle or herb and pecorino stuffed portobello mushrooms.

TECHNICAL

VARIETALS:	Pinot Noir
CLONES:	MV6, 777, 115
HARVEST:	19 February 2019
BAUME AT HARVEST:	12.5
pH AT HARVEST:	3.55
TA AT HARVEST:	5.0

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