

SOUMAH

of YARRA VALLEY

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2018 EQUILIBRIO CHARDONNAY



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

The concept behind our Equilibrio range is to promote the very best barrels, clonal mix and new oak integration to create a few cases that will benchmark the potential of each vintage. Some would call it Reserve but we call it Equilibrio as great wine is all about harmony and balance.

The Mendosa clone creates rich, elegant Chardonnay and we selected this for our first Equilibrio. The wine is opulent, generous and composed with good oak integration all wound together with a citrus and nectarine, creamy freshness.

TASTING

Nuances of white flower, vanilla and grapefruit combine on the nose with undertones of struck match and toasted hazelnuts. The palate is still youthful with great persistence and tight minerality and is showing excellent structure with fine balance. This wine will evolve over many years to come.

PAIRING

Spanner crab tagliatelle with pangrattato or freshly cooked crayfish with butter sauce.

TECHNICAL

VARIETALS:	Chardonnay
CLONES:	Mendosa
YEAST:	Wild
OAK AGE:	27% New
HARVEST:	18 March 2018
BAUME AT HARVEST:	12.1
pH AT HARVEST:	3.32
TA AT HARVEST:	6.2

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