

SOUMAH

of YARRA VALLEY

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2020 SINGLE VINEYARD BOTRYTIS VIOGNIER



2020 VINTAGE

The further we got into winter, the colder and wetter it became to the past 25-year average. Spring continued in this vein with temperatures cooler than average, and rainfall higher, with the dam filling naturally in late November. December bucked the trend with abnormally high temperatures, five days above 35°C degrees and three days above 40°C and very low rainfall. This mirrored the rest of the country where the drought and high temperatures prevailed throughout Queensland and New South Wales.

We thought we were staring down a very hot, dry summer to come, however, January and February brought generally cooler weather and significantly higher rainfall than normal (112mm more). Furthermore, the season started to lengthen with picking dates extending out as much as two weeks more than has been the norm recently for some varieties.

VITICULTURE & WINEMAKING

The late summer of 2020 was quite wet and as Viognier is susceptible to Botrytis, the grey mould started to develop on some branches before the crop was ripe. We decided to run with the natural development, leaving the crop hang out and for the mould to take hold, shrivelling the grapes and intensifying the sugar content.

We then handpicked the fruit and fermented the juice in stainless steel before transferring to barrel for eight months prior to bottling our first 'noble rot' sticky white wine.

TASTING

Take time to enjoy the aromas of honeyed peach, candied ginger and spiced oak.

PAIRING

Try a char-grilled stonefruit dessert with Botrytis zabaglione.

TECHNICAL

VARIETALS:	Viognier
CLONES:	1968, 642, HTK
HARVEST:	19 March 2020
BAUME AT HARVEST:	16.0
pH AT HARVEST:	3.7
TA AT HARVEST:	6.2
YEAST	Wild
STYLE	Dessert Wine

SOUMAH OF YARRA VALLEY

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