

SOUMAH

of YARRA VALLEY

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2019 SINGLE VINEYARD VIOGNIER



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

Our climate advantage of warm days and cool nights coupled with planting numerous Viognier clones creates layers of intensity. A small amount of HTK clone is densely planted which adds to the complexity of the wine. The handpicked fruit was whole bunch pressed and fermented in barrel, before lightly fined and bottled. Our 'Goldie Lox' must be picked just right! Picked too late - no structure, picked too early - no fruit. Ripening very fast, we have less than a 24-hour window to get it just right.

TASTING

Nose exhibits hints of praline, probably derived from the oak, as well as 'liqueur de poire' and stone fruit. The palate is still a little restrained, with gentle apricot, ripe pear, and peach, balancing beautifully with soft acidity and very desirable creamy textural notes. There is terrific harmony here, with fruit, oak, and acid, all contributing to drinking pleasure. Shouldn't be served too cold (10-11°C) and will also benefit considerably with another 2-3 years bottle age.

PAIRING

Crispy skin Barramundi with cannellini beans, capsicum, tomato pesto and salsa verde.

TECHNICAL

VARIETALS:	Viognier	pH AT HARVEST:	3.52
CLONES:	1968, 642, HTK	TA AT HARVEST:	4.8
HARVEST:	24 February 2019	YEAST:	Wild
BAUME AT HARVEST:	12.2	OAK AGE:	Mainly Old, Smidgen of New

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