

SOUMAH

of YARRA VALLEY

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WILD SAVAGNIN 'SOLERO' NO.1



VARIETAL

Savagnin or Savagnin Blanc — not to be confused with Sauvignon Blanc — is a white wine grape with green-skinned berries. Its history is complicated but was first recorded in the Tyrolean village of Tramin in the 10th century. This is a mother grape of many modern-day varietals with Sauvignon Blanc, Cabernet Sauvignon, Chenin Blanc, Gruner Veltliner being some of its numerous off-spring.

WINEMAKING

The inception of our Wild Savagnin 'Solero' No.1 comes from our interminable love of this ancient variety that was first recorded in 10th century Northern Italy. Inspired by original winemaking techniques, we handpicked and foot stomped small parcels of Savagnin, which were then predominantly fermented in clay with indigenous yeast on full solids — much like they may have way back when. The layering of vintage over vintage (2015, 2019 and 2020) was to start a Solero system whereby we can develop deep brooding flavours while still retaining freshness in the wine. The wine is a unique statement, carrying an unusual depth of personality. This persona will continue to develop with each Solero we release.

TASTING

The wine has that trademark linear citrus line, but it is fused with the brooding flavours of age-old tradition. Some people call it 'wine with funk'; we love it for its structure, depth, and wild ancient origins.

PAIRING

An aged comtè is a must but if it's not readily available, any French cow's milk cheese will do. When dining, try pasta ribbons with green asparagus, Parmigiano Reggiano, and a touch of cream.

TECHNICAL

VARIETAL: Savagnin

FERMENTATION VESSELS: Seasoned Barrels, Clay Eggs

FERMENTATION STYLE: 100% Wild, Full Solids

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