

# S O U M A H

of YARRA VALLEY

WWW.SOUMAH.COM.AU

## 2019 SINGLE VINEYARD SAVARRO

---



### 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

An ancient green-skinned, tight-bunched variety that was first recorded in the 10th century. Over the millennia it traveled to all corners of Europe and was then extensively used to create many of today's modern varieties. The cool climate of the Yarra Valley is perfect for the variety, which was gently picked, then cool tank and barrel fermented to retain fresh aromatics and aged on lees for good texture.

### TASTING

Straw colour with an orange blossom and white flower bouquet. A textured lemon and lime palate with aromatic mineral notes, finishing with trademark subliminal spice and fine acidity.

### PAIRING

Fried zucchini flowers, confit tomato, ricotta and basil oil.

### TECHNICAL

VARIETALS:	Savagnin	BAUME AT HARVEST:	12.6
HARVEST:	27 February 2019	pH AT HARVEST:	3.5
FERMENT:	Cool Tank on Lees	TA AT HARVEST:	5.5

---

### S O U M A H OF YARRA VALLEY

Soumah Pty Ltd ABN 33 130 649 231  
18 Hexham Road, Gruyere VIC 3770 Australia  
PO Box 260, Coldstream VIC 3770, Australia  
T +61 3 5962 4716 [www.soumah.com.au](http://www.soumah.com.au)