

SOUMAH

of YARRA VALLEY

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2021 SINGLE VINEYARD HEXHAM CHARDONNAY



2021 VINTAGE

Winter was wetter and warmer than the 25-year average, building the water table with spring cooler than normal, slowing down the vegetative cycle. These cooler temperatures persisted into summer with some abnormal drenching rains in January adding to the mild temperatures. February witnessed no rain to speak of setting up for a calm harvest through March. The crop was slightly heavier than normal due to January rain although the crunch of natural acidity from a cooler season helped set up good natural fermentation and ultimate wine balance.

VITICULTURE & WINEMAKING

The Yarra Valley is possibly the ultimate region in Australia for fresh, new-age Chardonnay. Our goal is simple; add to that reputation with our definitive vineyard site, coupled with the finest clones and exacting viticulture to create a modern, premium Chardonnay. The fruit was handpicked, whole bunch pressed and then barrel fermented with 100% wild yeast. The wine was then matured on lees in these Barriques and Puncheons for eight months with partial malolactic fermentation to create depth and finesse.

TASTING

Delicate yet complex citrus bouquet is supported by 'struck match' and brioche character. A zesty melon palate is integrated with subtle new oak and silky creaminess, finishing long and fresh.

PAIRING

Spanner crab tagliatelle or wild mushrooms with fried polenta.

TECHNICAL

VARIETALS:	Chardonnay	pH AT HARVEST:	3.4
CLONES:	95, 76, Mendosa	TA AT HARVEST:	6.1
HARVEST:	4 - 12 March	YEAST:	Wild
BAUME AT HARVEST:	12.4	OAK AGE:	20% New Oak

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