

SOUMAH

of YARRA VALLEY

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2020 THE BUTCHER | THOMAS HENDY CUT



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

This wine is a celebration of our forefather, Thomas Hendy Butcher, who was a distinguished Master Brewer in Plymouth in the 19th century. His skills and success are an inspiration for us to continue our delivery of extraordinary ferments.

Here we combine the finesse of the Yarra Valley and the depth and richness of Heathcote. The Syrah delivers the fruit, the Cabernet infuses a savoury focus and the Nebbiolo brings it all together with elegant structure.

TASTING

This wine displays a vibrant and inviting purple-red colour. On the nose, Heathcote Syrah and Yarra Valley Cabernet deliver fresh red and black berries and a diverse array of dried herbs while Nebbiolo completes the picture with fresh roses. On the palate, it's juicy and youthful while carrying enough fine tannins to last decades.

PAIRING

A hearty chunky beef pie or slow-cooked lamb shanks with mash.

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