

S O U M A H

of YARRA VALLEY

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2021 SINGLE VINEYARD VIOGNIER



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

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

Peaches and apricot bouquet following through to a textured, rich, peach and ginger musk palate. It's all wrapped in stony minerality finishing clean with excellent length.

PAIRING

Grilled salmon fillet with asparagus, kale, broccolini and lemon aioli.

TECHNICAL

VARIETALS:	Viognier	pH AT HARVEST:	3.6
CLONES:	1968, 642	TA AT HARVEST:	4.7
HARVEST:	17 March 2021	YEAST:	Wild
BAUME AT HARVEST:	12.9	OAK AGE:	Mainly old, smidgen of new

SOUMAH OF YARRA VALLEY

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