

SOUMAH

of YARRA VALLEY

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2022 CHARDONNAY d'SOUMAH



2022 VINTAGE

Winter was half a degree warmer than the 25-year average, so although vines were still dormant, bud burst was a few days earlier than average. Spring saw 100mm more rain than normal, and unsettled weather around Melbourne Cup saw a poor flowering and fruit set. This significantly lowered the crop by reducing bunches and making the remaining much smaller. Summer was significantly hotter, one degree more than the 25-year average, although high rainfall in January meant no excessive heat spikes. Overall, a wetter and hotter year with low yield resulted in a small but high-quality crop.

VITICULTURE & WINEMAKING

We pick Chardonnay as early as we can to ensure we retain a fresh line of citrus fruit and crisp natural acidity on the palate. We develop structure in the wine by predominantly barrel fermenting the juice and allowing it to mature gracefully for eight months before bottling a wine with balanced weight and silky texture.

TASTING

This wine shows classic Chardonnay flavours of citrus and stone fruit. Hints of nutty oak on the palate with a refreshing, dry finish. Serve chilled at any occasion!

PAIRING

Barbecued baby squid on a bed of fragrant fresh fennel, basil, coriander and bay leaves, or for something a little heartier, earthy mushroom and taleggio risotto.

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