

SOUMAH

of YARRA VALLEY

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2021 SINGLE VINEYARD UPPER NGUMBY CHARDONNAY



TECHNICAL

VARIETALS:	Chardonnay
VINE AGE:	23 years
HARVEST:	27 Feb 2021
YEAST:	Wild
OAK AGE:	20% New Oak
BAUME AT HARVEST:	12.0
pH AT HARVEST:	3.5
TA AT HARVEST:	5.8

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 premium, definitive vineyard sites and exacting viticulture to create a modern, premium Chardonnay.

The Upper Ngumby vineyard is within the confines of Yarra Glen, sloping gently east. It is protected from the late afternoon sun by the Christmas Hills rising up to the west.

The fruit was barrel fermented with 100% wild yeast. The wine was then matured on lees in these Barriques and Puncheons for eight months with some secondary fermentation to create depth and finesse.

TASTING

Perfumed aromas of citrus are supported by a linear flintiness and sweet melon character. A refined palate of white peach and nectarine is integrated with subtle oak for a silky mouthfeel, finishing long and fresh.

PAIRING

Grilled spatchcock with braised lentils, leek, roasted carrots and broccolini

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