

# S O U M A H

of YARRA VALLEY

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## 2022 SINGLE VINEYARD HEXHAM CHARDONNAY



### 2022 VINTAGE

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

### 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 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

Citrus, grapefruit, and melon bouquet is supported by 'struck match' and brioche character. A zesty melon and citrus palate wound together with subtle new oak and silky creaminess, finishing long and fresh and zesty.

### PAIRING

Chicken Piccata - a crispy pan seared chicken breast with a lemon butter caper sauce.

### TECHNICAL

VARIETALS:	Chardonnay	pH AT HARVEST:	3.4
CLONES:	95, 76, Mendosa	TA AT HARVEST:	5.4
HARVEST:	23 Feb - 2 March 2022	YEAST:	Wild
BAUME AT HARVEST:	12.1	OAK AGE:	20% New Oak

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