

SOUMAH OF YARRA VALLEY

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SOUMAH

of YARRA VALLEY



RANGE & VARIETIES

JULY 2020 – JUNE 2021



It is known that 'great wine' is
made in the vineyard,

...and we set out to select an exact location that would deliver every advantage of a cool climate, undulating topography and ancient soils. We found our hidden gem located down a country lane, in the dress circle of the Warramate foothills of Gruyere. This pristine area, nestled at the base of the Warramate range and 'South of Maroondah Highway' ('so-ma' = SOUMAH), is home to some of the most prestigious vineyards in all of Australia. It is from here we fashion wine with the charm of Northern Italy but the provenance of the majestic Yarra Valley.



HOW WE FARM OUR SOIL

At SOUMAH, we have a 'supervised control' philosophy in relation to viticultural practices. The French call it *lutte raisonnée* or 'reasoned fight'. The basis for this philosophy is to reduce the use of synthetic fertilizers, pesticides, herbicides, and fungicides as these will eventually degrade the soil and produce a weaker vine. This means we endeavour to use natural elemental sprays of sulphur and copper to fight mildew and reduce synthetic sprays where possible.



It is also about a well-managed vine structure that helps reduce spray levels. Our shoot thinning regime is a practice designed to manage yield, balance crop, improve canopy structure and ventilation, and reduce the need to spray. Therefore, when we do spray, we can select a softer option as the canopy structure provides better natural ventilation and coverage for copper and sulphur (both are classed as protectant or cover sprays as they do not enter the plant). The reduction of sprays not only contributes to the health of the vines and the greater ecosystem, but also to the health of the winegrowers.

TERROIR



Loam Soil and Undulating Foothills

Our vineyards comprise a top soil of ancient mountain derived grey, sandy clay loams with broken sandstone. This prehistoric soil is not so fertile and slightly acidic, but very specific to the Yarra Valley and gives wines from this region a specific personality of fine tannins and good acidity balance. The soil substrate is clay which offers water holding capacity to protect the vines from summer drought stress. Low fertility and lower summer rainfall naturally limit the crop.



Our Cool Climate Region

Cool nights and the slow temperature rise during the day help us retain the unique aroma and flavour profile of every grape variety we grow.



The Human Element

Ultimately, great wines are made in the vineyard and the healthier the vineyard, the better the quality. Therefore, it is our greatest priority to make sure the vineyard is as healthy as it can be. It starts with us, our team. The passion of everyone involved ensures the soil is balanced and the connection between land and wine is as strong as it can be to provide our creations a sense of place.

d'SOUMAH RANGE

Hand-fashioned from grapes sourced from our own vineyard and other cool climate, premium vineyards, our d'Soumah collection is made up of three reds, two whites and our sweet Brachetto.

Our aim is to present wines of distinct character and personality. The blending of various parcels of fruit enables us to follow a strategy we believe creates wines representative of the region or style we are pursuing. Everyday affordability is also important in our d'Soumah range as we like to produce wines for every day of the week!



Yarra Valley, Australia

Image courtesy of Yarra Ranges Tourism

d'SOUMAH WINES



CHARDONNAY

Sourced from our own vineyard and vineyards closer to Healesville and Yarra Glen. We fermented this wine in old and new barrels to create an elegantly oaked wine of great structure. A new-age, citrus crisp Chardonnay.



TUTTO BIANCO

Crisp and refreshing, this dry white wine follows the Italian tradition of blending all varieties from their vineyards into one multifaceted and complete wine. It is the wine from our hills and speaks of the land on which it is grown.



BRACHETTO FRIZZANTE

Brachetto is a north eastern Italian grape variety that has been a favourite since the time of the Romans. Soft bubbles, a light sweetness of strawberries and rose water, and lower alcohol make this wine the perfect start or finish to any meal.



PINOT NOIR

This wine is benefitting from the use of four clones across two different vineyards. All barrel fermented with a good dollop of new oak barrels, we set out to make a savoury Pinot Noir with elegant red fruits and soft, composed length.



CABERNET SAUVIGNON

An elegant Cabernet Sauvignon displaying prominent blackcurrant fruit flavours combined with black olive notes and hints of mint and cedar. Aged for 18 months in barrel, you can drink now for its balance or cellar for its potential.



NEBBIOLO BARBERA

The classic pairing of two noble Italian varieties. Nebbiolo adds the excellent tannin structure and finesse, while the Barbera complements with ripe, red berry flavours and velvet mouth feel.

SOUMAH SINGLE VINEYARDS

Wine appreciation is about style and subtle variation, and there is no better way than to see the soil at work in vineyards that are close by but ultimately different. Treat the winemaking the same and then what you are tasting is the difference in soil, aspect and clones.

	HEXHAM	UPPER NGUMBY
Locale/Parish	Warramate Foothills - Gruyere	Yarra Glen - Burgoyne
Elevation	110 - 130 Metres	85 - 100 Metres
Row Orientation	North South	North South
First Planted	1997	1997
Soil	Sandy Clay Loam	Sandy Clay Loam with River Rock
Trellis	Vertical Shoot Position (VSP)	Vertical Shoot Position (VSP)
Pinot Clones & Aspect	MV6/115 - North West, 777 - North East, D4V2 - South West	MV6 - Eastern, 115 - Eastern, (Western Hill Protecting Hot Afternoon Sun)
Chardonnay Clones & Aspect	Mendoza - South West Dijon 95 & 76 - South West	I Clone - South Dijon 227, 95, 96 & 76 - East

UPPER NGUMBY VINEYARD

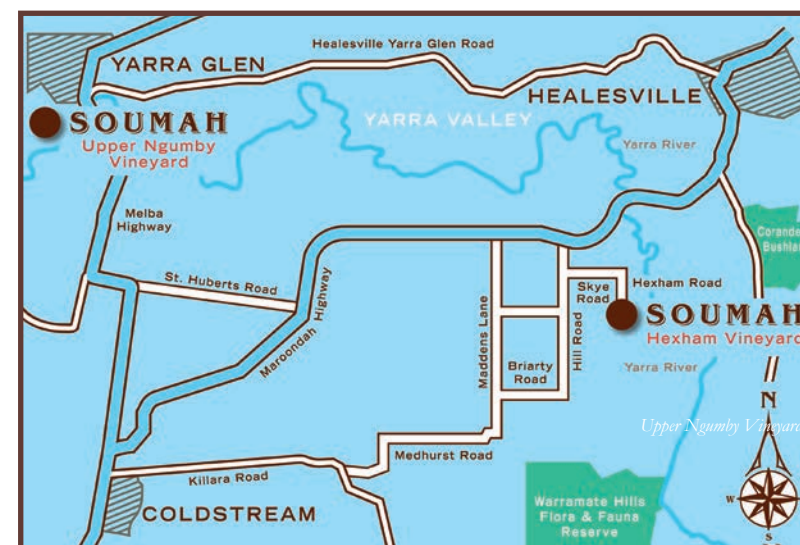
The Upper Ngumby vineyard, in Burgoyne Parish, follows the river to the west of Yarra Glen. It is under 100 metres above sea level but benefits from the imposing Christmas Hills rising to the west. These steep hills protect the vineyard from the late afternoon sun and we believe allows the wines to show their great minerality. This shading also ensures the vineyard is picked later. Like Hexham vineyard, the soil is sandy grey loam but of more depth.



HEXHAM VINEYARD



Our Hexham vineyard, in Gruyere Parish near Healesville, extends 100 to 130 metres above the Valley floor, protecting us from spring frosts and also providing good undulation. The top soil is a sandy grey loam and is quite shallow on the ridges, while the clay substrate helps with moisture retention through the dry summers. The row orientation is north-south and ensures the sun gets between every row and onto the canopy.





BLANC de BLANC

The grapes for our Blanc de Blanc were picked on the cusp of ripeness, at about ten Baumé to allow the citrus crisp flavours to dominate the palate. The essential natural acidity creates a platform for the energetic bead to deliver a mouthful of fresh effervescence. The wine is best removed from the fridge 15 minutes prior to enjoying, ensuring it is at the ultimate 10°C serving temperature.

BLANC de BLANC

The Yarra Valley is the eminent sparkling wine region of Australia and our Blanc de Blanc is produced to uphold that reputation.



SINGLE VINEYARD WHITES

Created from the Hexham vineyard (Gruyere Parish, near Healesville) and Upper Ngumby vineyard (Burgoyne Parish, near Yarra Glen) these wines display excellent varietal characteristics while maintaining the cool climate finesse and the nuance of their individual vineyard locations. As our journey continues, Single Vineyard winemaking rejoices in the varying climate of each vintage, allowing us to celebrate the subtle differences as the years unfold.



CHARDONNAY (HEXHAM)

The three clones of 76, 95 and Mendosa make up our notable Chardonnay. Fermented in barrels, generally 25% new, we create a modern, linear style with fresh citrus intensity.



CHARDONNAY (UPPER NGUMBY)

The clones of I-10V5, 76, 95, 96, 277 combine in this wine. Fermented in barrels, generally 25% new, the vineyard creates a style a little lighter and more mineral than Hexham.



PINOT GRIGIO (HEXHAM)

One of our biggest selling Single Vineyard wines. We cool tank ferment Davis, VC5 and 457 clones to create an exceptionally dry wine that combines with summer and seafood perfectly.



VIOGNIER (HEXHAM)

We fell in love with this variety for its silky mouth feel and flavours of apricots and peaches. To make our 'not austere nor blowsy' Viognier takes precision viticulture, picking our 'Goldie Locks' just at the right time!



SAVARRO (HEXHAM)

Cool tank ferment Savagnin fruit creates our trademark wine. Fragrant nose, punchy lemon and lime flavour, subliminal spice on the back pallet and zippy acid. Sit back, relax and drink it cold!



WILD SAVAGNIN (SOLERO)

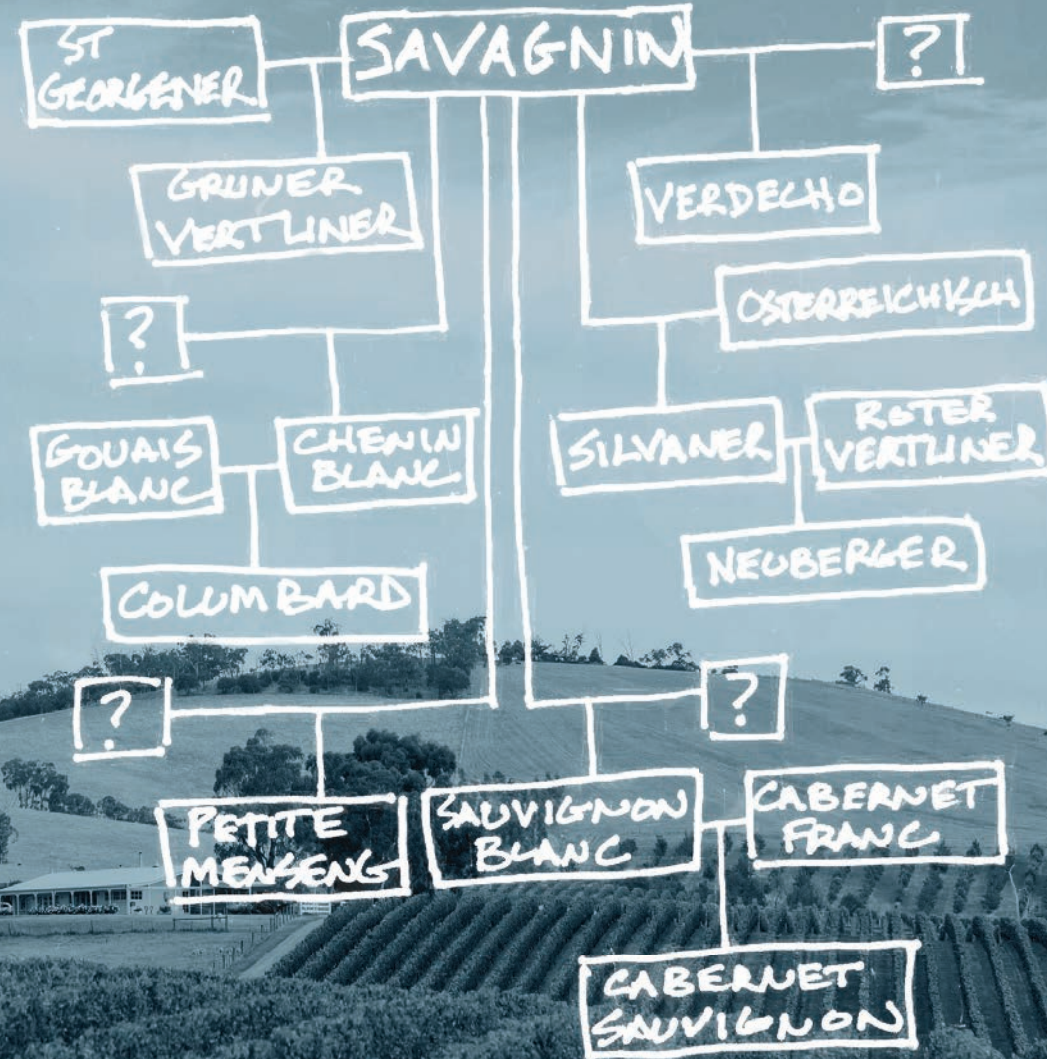
Savagnin or Savagnin Blanc — not to be confused with Sauvignon Blanc — is a white wine grape with green-skinned berries. Its history is complicated but was first recorded in the Tyrolean village of Tramin in the 10th century. The rudimentary winemaking techniques of this time inspired us to take small parcels of Savagnin and make wine in an old-fashioned way, with minimal intervention in the vineyard and the winery. Handpicked, foot stomped, using 100% solids in the wild yeast ferment without stirring in clay eggs. We then created a solero system for aging, layering vintage over vintage. It has that Savagnin trademark citrus acidity but is fused with the brooding flavours of age-old traditions. *Solero Number 1 due for release December 2020.*

WILD SAVAGNIN

Some people describe it as 'wine with funk'; we love the structure, depth, and wild ancient origins.



ONE OF THE ORIGINAL GRAPE MOTHER OF MANY



AI FIORI ROSATO

We set forth to make a Rosato (Rosé) of some integrity. Our classic European style is a blend of both Italian and French varieties. The berries are crushed, and the skins immediately discarded. The barrel fermentation gives the pink wine structure and creaminess while the regiment of early picking ensures our Rosato is fresh and lively.

AI FIORI ROSATO

The breezy aromas of flowers on a summer day are accompanied by the rich depth of creamy red fruits and spice, finishing dry with a lemon and lime freshness.

Ai Fiori is perfect for relaxation, conversation, antipasti or all three combined.



SINGLE VINEYARD REDS

Created from the Hexham vineyard (Gruyere Parish, near Healesville) and Upper Ngumby vineyard (Burgoyne Parish, near Yarra Glen) these wines display excellent varietal characteristics while maintaining the cool climate finesse and the nuance of their individual vineyard locations. As our journey continues, Single Vineyard winemaking rejoices in the varying climate of each vintage, allowing us to celebrate the subtle differences as the years unfold.



2017 Vintage



2017 Vintage

PINOT NOIR (HEXHAM)

We have MV6, 777, Pommard and 115 clones planted at our Hexham vineyard. Each clone adds their own character into a complete wine that displays integrated savoury cherries and subtle oak tones.

PINOT NOIR (UPPER NGUMBY)

These MV6 and 115 clones of Pinot Noir are picked ten days later than the Hexham vineyard due to afternoon shading from the Christmas Hills, creating a wine with great minerality. A wine that will age gracefully.

SINGLE VINEYARD REDS



CABERNET SAUVIGNON (HEXHAM)

Our Single Vineyard Cabernet Sauvignon radiates blackcurrant fruit and has a great savoury profile supported by Yarra Valley famous fine tannins. It is a wine that will reward patient aging.



NEBBIOLO (HEXHAM)

This may be the future of the Yarra Valley due to Nebbiolo's retention of natural acidity and our short but hot summers. "A big wine, no shortage of concentration or tannin extraction. Long carry. Authentic Nebbiolo, utterly convincing." — Huon Hooke.



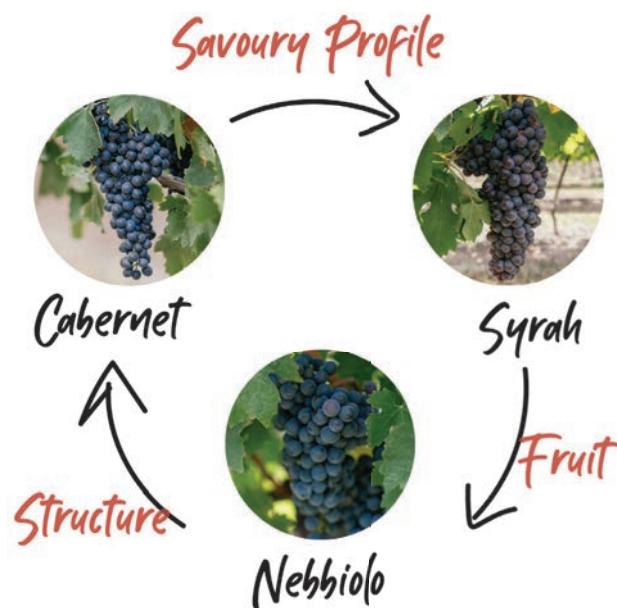
SYRAH (HEXHAM)

We call it Syrah and not Shiraz as we are highlighting our cool climate site and approach to the wine. We don't want huge doses of sweet fruit but rather an elegance and savoury style that is light in the mouth but displaying great intensity.



THE BUTCHER

Some of the best and most awarded wines in the world are blends and we follow the great Australian tradition of a Syrah and Cabernet blend, but add a modern twist of Nebbiolo. The Butcher, with its elegant but intense fruit and tannin structure, is perfect with slow-cooked meat dishes and aged cheese. The Frank Wynyard Cut is pure Yarra Valley finesse, while the Thomas Hendy Cut combines the finesse of Yarra Valley Cabernet and Nebbiolo with the power of Heathcote Syrah.



The Syrah delivers the fruit, the Cabernet adds a savoury focus and the Nebbiolo brings it all together with elegant structure.



THE BUTCHER
2018 Vintage



THE BUTCHER
2016 Vintage

FRANK WYNYARD CUT

THOMAS HENDY CUT



BRACHETTO STORY

The history of Brachetto is also imbued with legend and charm. One of the most evocative has it that the *Vinum Acquense* (Brachetto) was sent as gifts from Marc Antony to the court of Cleopatra, which the Queen is said to have used generously to rekindle her passion. So, one of the world's most famous love stories also made Brachetto legendary and this delicious, sweet, aromatic wine is regaining popularity today.

We produce the wine in a cool tank and stop the ferment with a couple of baume of sugar remaining. This makes the wine sweet from the natural fruit sugar and also lowers the alcohol.

Harvesting Brachetto grapes by hand.



BRACHETTO WINES



BRACHETTO TRANQUILLO

The still or 'Tranquillo' version of our Brachetto is the best way to enjoy the intense liquid Turkish delight flavours of rose water and strawberries. This wine is perfect after dinner as a dessert wine, accompanying fresh seasonal berries; or go the whole way and make a rhubarb crumble — a heavenly match! We can also attest that Tranquillo can be served quite comfortably with savoury soft cheeses.



BRACHETTO FRIZZANTE

Less sweetness and more alcohol makes our Brachetto Frizzante a grown-up version of Moscato. The soft, frothy bubbles freshen your palate as the rose and strawberry flavour tickles the taste buds. Very refreshing to serve as an aperitif before dinner, or then again, at the end of a meal. Frizzante is also the perfect style of wine to serve on a celebration day, like a birthday or Christmas.

EQUILIBRIO (EQ)

“The concept behind our Equilibrio range is to promote the very best barrels, clonal mix and new oak integration to create a few cases that will benchmark the potential of each vintage. Some would call it Reserve but we call it Equilibrio, as great wine is all about harmony and balance.” ~ *Brett Butcher, SOUMAH Director*

The Equilibrio range will age gracefully and don't be afraid to put them down for five or ten years.

AWARD-WINNING EQUILIBRIO SERIES

EQ CHARDONNAY

97 Points by Nick Butler and Stuart Knox, 2020 The Real Review [2018 Vintage]

96 Points by James Halliday, 2019 Halliday Wine Companion [2017 Vintage]

Best White Wine, Top Gold Medal (96 Pts) at Int'l Cool Climate Wine Show [2017 Vintage]

Gold Medal at 2018 James Halliday Chardonnay Challenge [2017 Vintage]

Best White Wine Trophy, Platinum Medal at 2018 Japan Wine Challenge [2017 Vintage]

Gold Medal (96 Points) at 2018 Decanter World Wine Awards [2017 Vintage]

EQ PINOT NOIR

97 Points by James Halliday, 2020 Halliday Wine Companion [2017 Vintage]

Platinum Medal (97 Points) at 2019 Decanter World Wine Awards [2017 Vintage]

Gold Medal (96 Points) at 2019 Australian Wine Showcase [2017 Vintage]

TOP 10 2017 Yarra Valley Pinot Noir, The Real Review [2017 Vintage]

95 Points by James Halliday, 2019 Halliday Wine Companion [2016 Vintage]

EQ SYRAH

92 Points by James Halliday, 2019 Halliday Wine Companion [2015 Vintage]

94 Points by Andrew Graham for Oz Wine Review 2018 [2015 Vintage]

91 Points by James Halliday, 2018 Halliday Wine Companion [2014 Vintage]

EQUILIBRIO CHARDONNAY



2017 Vintage

EQ CHARDONNAY

For Equilibrio Chardonnay, we exclusively chose the Mendosa clone. It has great 'hen and chicken' character of small and large berries. The larger berries deliver fruit and lushness, and the smaller provide acid and concentration. We also want to make a slightly more generous wine, so we pick a little later while still retaining total acidity. Fermenting in

oak with close to 30% new barrels and a preponderance of large format 500L puncheons ensures elegance and soft integration. Five gold medals, a trophy for 'Best White Wine' in the Japan Wine Challenge 2018, plus numerous 95 and 96 scores underlines our focus on developing a legend.

EQUILIBRIO PINOT NOIR



2017 Vintage



EQ PINOT NOIR

Pinot Noir is the variety with the greatest clonal variations. Furthermore, these clones can vary widely from vintage to vintage. Therefore, we ensure they are kept separate so we can taste through 80 to 100 barrels of wine each year, carefully selecting the best clonal mix and barrels of the season.

Recently, the Wine Companion rated our 2017 vintage at 97 points! Over previous vintages, we have scored a consistent 95 points, won double gold at Melbourne International Wine Competition and rated as one of the Top Ten Yarra Valley Pinots in The Real Review by Huon Hooke.

EQUILIBRIO SYRAH



EQ SYRAH

"With a decent whole bunch ferment element to give spice, we endeavour to create a voluptuous Syrah, with the whispers of mint and lead pencil bouncing off ripe red fruit and cocoa powder oak with late, drying tannins. Don't be fooled though, this is still a

cool climate wine, the edges meaty, and the wine quintessentially mid-weight. We want it to be mouth-filling, ripe and generous. The end result is a complete cool climate Syrah package." — Andrew Graham, Australian Wine Review, April 2018



OLIVE OIL d'SOUMAH

Single grove olive oil from the Murrindindi region of Victoria. This Extra Virgin Olive Oil is selected by SOUMAH and is bottled from pure, cold-pressed olives, a process that ensures the best quality. It is highly aromatic with distinct verdant notes, accompanied by a delightful citrus palate and peppery aftertaste. It can be used in pasta dishes or as a finishing drizzle on fresh tomato bruschetta or Nonna's minestrone. Salt, carbohydrate, and cholesterol free.

OLIVE OIL d'SOUMAH
Hand-fashioned from 100% locally grown ingredients.



CELLAR DOOR & PREMIUM WINE EXPERIENCE

Our friendly Cellar Door team will guide you through our famous wines including our renowned Chardonnay and Pinot Noir but will also tantalise your palate with some interesting northern Italian wines like Savarzo, Brachetto and Nebbiolo, to name a few.

We have also designed a Premium Wine Experience where you will be treated to six exclusive samples selected from our reserve quality, limited production, and museum release wines. This is a seated and tutored experience away from the main tasting area and your comfort is assured with marble tables and leather seating. Please book your Premium Wine Experience in advance.

Open 7 days from 10am till 5pm. Extended trading until 6pm on weekends from October to April.



TRATTORIA d'SOUMAH



Our focus is to offer authentic northern Italian cuisine served in a Trattoria-style dining room. The freshest ingredients, genuine recipes, comfort and relaxation are key. We are known for our Forno Bravo woodfired pizzas as well as the freshest pasta. Also available are slow cooked meats and the freshest fish. To finish try some authentic Italian cheese or dessert and a glass of our unique Brachetto dessert wine. *Bellissimo!*

We are open seven days for lunch, so no matter if you are looking for respite from the city or just a slice of Italy, we are here to welcome you.

Open weekdays from 11:30am to 3pm, and until 4pm on weekends.



VILLE d'SOUMAH

A HOME AWAY FROM HOME

Situated on a knoll with sweeping views over the Yarra Valley and vineyards in all directions, Ville d'Soumah offers spacious, modern country-style living in the middle of SOUMAH Hexham vineyard.

Ville d'Soumah has up to 4-double bedrooms, one with an ensuite and the other bedrooms having access to two further bathrooms. The Villa benefits from floor to ceiling windows ensuring breathtaking views in every direction.

A fully equipped country kitchen, open-plan living and dining, and large *al fresco* dining space makes the Villa a perfect place to entertain. Three separate fireplaces including an outdoor hearth create fantastic atmosphere during the cool nights and there is also full air conditioning for the warmer days. Home entertainment includes Foxtel, Wi-Fi and a Bocce court.

After picking up some fresh local produce and a bottle of SOUMAH's best, you may wish to stay in and utilise the open kitchen or BBQ. Alternatively, Healesville township is only a picturesque ten-minute drive away, and combined with the surrounds of the Yarra Valley, a myriad of other dining options await your getaway experience.

Our Cellar Door and relaxed northern Italian-inspired Trattoria d'Soumah are literally next door.



For more information, visit
www.soumah.com.au/accommodation