SOUMAH of YARRA VALLEY

ANGE & ARIETIES 2024-2025 EDITION



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.



SUSTAINABLE FARMING

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). We have also installed a 64kWp of solar power at SOUMAH to allow us to generate the majority of our daytime electrical generation requirement. Batteries are now being installed to help with evening power needs.

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 the varieties 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 ferments 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 classic varietals as well as alternate varieties and blends.

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. Affordability is also important in our d'Soumah range as we like to produce wines for every day of the week!





CHARDONNAY

Sourced from our own Yarra Valley vineyards and other vineyards. We fermented this wine in old and new barrels to create an elegantly oaked wine of great structure. It is a fresh, zesty, new age style.

PINOT NOIR

This wine is benefitting from the use of various clones from our own Yarra Valley vineyards and other vineyards. Fermented with a good dollop of new oak, we set out to make a savoury Pinot Noir with elegant red fruits and soft, composed length.

d'SOUMAH WINES



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. The grapes were picked on the cusp of ripeness, around ten Baumé to allow the citrus crisp flavours to dominate the palate.



BRACHETTO FRIZZANTE

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



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 the hills and speaks of the land on which it is grown.



NEBBIOLO BARBERA

This is the classic pairing of two noble Italian varieties from Piedmont. Nebbiolo adds the excellent tannin structure and finesse, while the Barbera compliments with ripe red berry flavours and velvet mouthfeel.



AI FIORI ROSATO

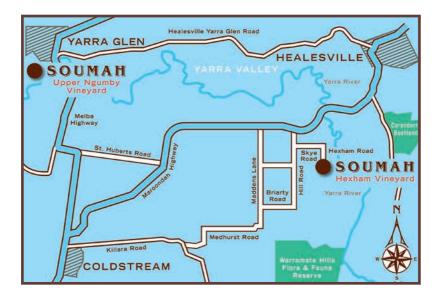
Ai Fiori meaning 'amongst the flowers' in Italian is our way of describing the personality of our wine. Red grapes including Cabernet, Marzemino and Nebbiolo in varying quantities every vintage, are left in contact with skins for a short period before fermentation in barrels with wild yeast.



SOUMAH SINGLE VINEYARDS

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

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



HEXHAM VINEYARD



Our Hexham vineyard, in Gruyere Parish near Healesville, extends 100 to 130 metres above sea level, 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.

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.

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.





WATCH Chardonnav Video





Gold Medal 2021 Vintage







95 Points 2023 Vintage



Best in Show 2021 Vintage

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 little lighter and more mineral style than Hexham.

SINGLE VINEYARD WHITES







2021 Vintage



2021 Vintage

PINOT GRIGIO (HEXHAM)

One of our biggest selling Single Vineyard wines, we cool tank ferment 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 mouthfeel 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)

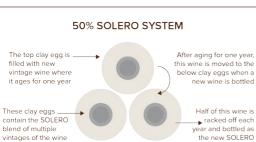
trademark wine. Fragrant nose, punchy lemon and lime flavour, subliminal spice on the back pallet and zippy acid. Sit back, relax and drink honeyed peach, candied ginger and spiced oak. it cold!

BOTRYTIS VIOGNIER, 500ml (HEXHAM)

Cool tank ferment Savagnin fruit creates our Taking advantage of the conditions of the 2020 vintage, we produced a dessert wine that is sticky and deliciously sweet. Savour in the aromas of

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.

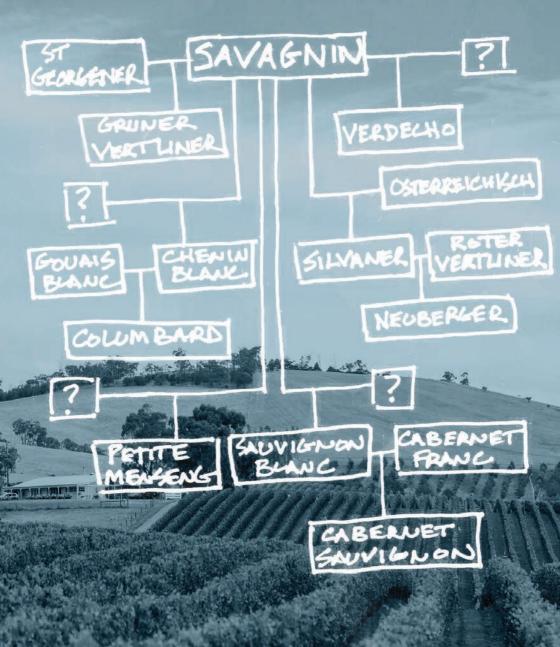




WATCH Wild Savagnin Video



ONE OF THE ORIGINAL GRAPES MOTHER OF MANY



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.





WATCH Pinot Noir Video



95 Points 2022 Vintage













PINOT NOIR (HEXHAM)

We have MV6, 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

SOUMAH

PINOT NOIR (UPPER NGUMBY)

These MV6 and 115 clones of Pinot Noir are picked at Upper Ngumby generally ten days later than the Hexham vineyard, due to afternoon shading from the Christmas Hills, creating a wine with great minerality. This is a wine that will age aracefully.

SINGLE VINEYARD REDS



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.



MARZEMINO (HEXHAM)

Marzemino is native of Trentino in Northern Italy and is genetically a cousin of Syrah. It has large bunches and ripens very late. The wine has a very dark tint and light cherry and plum fruit flavours. It was Amadeus Mozart's favourite so that gives it quite a nod!"



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.



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.



PINOT NOIR - SYRAH (HEXHAM)

Pinot Noir and Syrah together might be an oxymoron to some, the blend however has a great heritage in Australian winemaking with many legendary wines made of this blend in the forties and fifties, by some of Australia's most famous winemakers! Could this simply be the middle ground when trying to create a **light dry red**.



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 Frank Wynyard Cut is pure Yarra Valley elegance, while the Thomas Hendy Cut combines the finesse of Yarra Valley Cabernet and Nebbiolo with the power of Heathcote Syrah. The Butcher, with its elegant but intense fruit and tannin structure, is perfect with slow-cooked meat dishes and aged cheese.

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



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 baume of sugar remaining. This makes the wine slightly sweet from the natural fruit sugar and also lowers the alcohol.





WATCH Brachetto Video





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 water 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

"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. Don't be afraid to put them down for five or ten years.

AWARD-WINNING EQUILIBRIO SERIES EQ CHARDONNAY

95 Points | Philip Rich, Halliday Wine Companion 2025 [2022 Vintage] 95 Points | Aaron Brasher, The Real Review, June 2023 [2022 Vintage] 91 Points | Gold Medal London Wine Competition 2024 [2022 Vintage] 94 Points | Huon Hooke, The Real Review, November 2022 [2021 Vintage] Gold Medal | 2022 Royal Queensland Food & Wine Show [2021 Vintage] Gold Medal | 2021 European Wine Challenge [2019 Vintage] 96 Points | Huon Hook, 2021 The Real Review [2019 Vintage] 97 Points | 'Best in Show' at 2020 Decanter World Wine Awards [2018 Vintage] **EQ VIOGNIER**

95 Points | Philip Rich, Halliday Wine Companion 2024 [2021 Vintage] Gold Medal | 95 Points at Decanter World Wine Awards, 2023 [2021 Vintage] 95 Points | Aaron Brasher, The Real Review, October 2022 [2021 Vintage] **EQ PINOT NOIR**

96 Points | Philip Rich, Halliday Wine Companion 2024 [2021 Vintage]
93 Points | Gabrielle Poy, The Real Review, December 2022 [2021 Vintage]
Double Gold Medal at 2021 Melbourne Int'l Wine Competition [2019 Vintage]
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]
EQ SYRAH

95 Points by Huon Hooke, The Real Review [2019 Vintage]

94 Points by Jane Faulkner, 2022 Halliday Wine Companion [2019 Vintage]

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

In our Equilibrio Chardonnay, we like the Mendosa clone. It has great 'hen and chicken' character of small and large berries. The larger berries deliver fruit and lusciousness, and the smaller provides acid structure and intensity. We also want to make a slightly more generous wine, so we pick the fruit a little later while still retaining total acidity.

Fermentation occurs in oak with close to 30% new barrels, predominantly large format 500L puncheons which 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.

VIOGNIER

We had in mind the beautiful wines of Condrieu in the Northern Rhone region of France when setting out to develop this wine. The base comes from our high-density planting of HTK clone. A close-knit 9,000 vines per hectare makes these vines 'bonsai' size, much like in France. The close planting generates competition for nutrients, the struggle limiting yield and creating concentration.

We ferment in some new oak but also in clay eggs for the best integration. This wine has a higher level of new oak than our Single Vineyard Viognier making the wine tighter and more focussed and increasing its aging potential. Apricot and peach notes for sure, but also, structure and balance on the palate.

EQUILIBRIO



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.

The Halliday 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.

SYRAH

Created in the vineyard, our Equilibrio Syrah is produced from carefully selected rows within our two Syrah blocks. Savoury aromas of brooding black fruits and blueberries come from the Bests Heritage clone, and this adds spice to the palate. Tabilk Heritage clone is used for its elegant structure and powerful tannins; bringing a richness to the overall wine.

A small portion of foot stomped fruit is handpicked and the whole bunch ferment adds fresh herbal intrigue to the wine. Matured in a selection of Puncheons (500L) and Barriques (225L) for ten months before bottling without fining or filtering, the result is a voluptuous cool climate Syrah.

CRESCENT MOON

2020 METHODE TRADITIONELLE - FOUR YEARS ON LEES

For centuries the crescent moon has been a symbol of learning, creativity and change which is the foundation of winegrowers quest to learn and be better every season in the pursuit of perfection. It evokes a sense of natural harmony and alignment with the earth's rhythms, emphasizing the wine's connection to its terroir and the agricultural processes that produced it.

Crescent Moon by Soumah celebrates the timeless art of winemaking, where tradition meets innovation. The use of the Cresent aims to capture the mystical allure of winemaking under the moon's guidance while conveying a sense of craftsmanship and tradition.

It stylizes the rhythmic nature of our vines, the ebbing and flowing of the seasons, creating cycles of life, rejuvenation and the symbolic purity of nature's fruit.

Crescent Moon is a blend of 55% Pinot Noir and 45% Chardonnay. It is made in the Traditional Méthode with secondary fermentation in bottle and ageing for four years on lees before being disgorged. It is a Brut style displaying a light, refined bead with flavours of citrus and peony and a rich background of baked bread and brioche.

CRESCENT MOON

2020 METHODE TRADITIONELLE



SKYE RIDGE

Skye Ridge is focussed on the classics, selecting the best regional soils for specific varieties by ensuring to examine the past, understand the present and always look to the future.

We therefore set-forth to find vineyards in famous regions of Australia, seeking out that perfect varietal – terroir balance. All the time having value for money as one of our main aims. We are pleased to bring you two fine examples of this search.

Coonawarra has for decades consistently delivered world famous Cabernet Sauvignon because of the famous Terra Rossa soils, as well as recognised cool climate weather that is supported by maritime breezes from the great Southern Ocean. This terroir allows the grapes to ripen slowly intensifying colours and varietal fruit flavours.

We all know that Pinot Noir is quite a particular wine variety and one of the specific needs is cool summer nights. So, we set forth into Victoria's high country that feature panoramic open spaces, rolling farmlands and dramatic granite outcrops. Here in the Strathbogie Ranges and King Valley we found vineyards that could deliver on this pre-requisite. The fruit here gets the sun to create the intense cherry fruits yet the cool nights to finely balance the wine with natural acidity creating length and complexity.

Despice - Adspice - Prospice

SKYE RIDGE





VICTORIAN COOL CLIMATE PINOT NOIR

This wine is a blend of Strathbogie Ranges and King Valley fruit. Two notable cool climate regions in Victoria and both part of Victoria's general high country which feature panoramic open spaces, rolling farmlands and dramatic granite outcrops. The viticulture trademark of these regions are very cool summer nights, perfect for growing premium Pinot Noir fruit.

The 2022 vintage was small due to poor fruit flowering, reducing crop levels but overall increasing quality. A vibrant red colour with perfumed fruits of cranberry, raspberry, and cherry. Fresh roses and herbs on the nose. A fresh berry assortment on the front palate continuing into a savoury mid palate finishing bright and crisp

COONAWARRA CABERNET SAUVIGNON

Vintage 2021 in Coonawarra is regarded as one of the best in recent times due to stable growing conditions throughout the season. The fruit for this wine was sourced from a mature vineyard located in the heart of the famed Terra Rossa ridge. Once harvested it was fermented on skins for almost two weeks before being gently pressed off and put to oak.

Maturation was for 20 months in a selection of new (27%) and second use French barriques. The wine is medium bodied with classic aromas of blackcurrants and hints of tobacco. A savoury palate balances the lifted vibrant fruit with fine, persistent tannins on the finish.

ITALIAN IMPORTS

At SOUMAH, we believe our terroir is similar to northern Italy in many ways. The hot but short summers, the cold nights throughout the year, even the fog that descends on the Valley in the early mornings of autumn are all very reminiscent of northern Italy. That is why we have been researching and familiarising ourselves with varietals from Piedmont, Trentino, Verona and Friuli, and now Tuscany. Our passion continues with the varietals from these regions and we proudly import a select few of the interesting varieties from one of the homes of *vitis vinifera*.



TRENTING REDS IMMEDIATE FAMILY



NONDEUSE

MONDEUSE

BLANCHE.

MOTHER

+ VIDENIER

(P)

34

ROTALIANO

*

DURE2A

oh SURAH

FATHER

STEPSISTER of SUPAH

VIOGNIER

7

127

BROTHER MARZEMINO COUSIN SGRAH

LAGREIN

TEROLDEGO

UNCLE OF SURAH

> MARZEMINO BROTTER CACREIN COUSIN

> > SYRAIL

-

ELLENA

LA MORRA – PIEDMONT

Ellena Giuseppe farm is located in La Morra village, Province of Cuneo, Piedmont. The farm was originally purchased by the Ellena family in 1966 by brothers Francesco and Giovanni. For many years, the farm formed part of an agricultural cooperative, but it was always the family's goal to crush their own grapes and make world-famous Barolo. In 2009, this dream became a reality.

The historic farmhouse and nineteenth century wine cellar have been repurposed for making and aging traditional regional wines: Barolo, Nebbiolo, Barbera and Nascetta. Over time, Francesco has shared his passion with son Giuseppe and grandson Matteo, and today, three generations work side by side combining ancient traditions and innovation in a harmony of knowledge that unite the wine to the land and the people who farm it.





NASCETTA LANGHE DOC

Nascetta was very popular until the end of the 1800's when it was basically abandoned. It was rediscovered about ten years ago and still there are only ten hectares throughout the world. Fermented in cool tanks and left on lees for nine months. Lovely floral aromas and pear and melon palate, with a great mineral finish.

ELLENA





NEBBIOLO LANGHE DOC

grapes are fermented with wild yeast. Malolactic wild fermented with 14 days on skins and matured fermentation is carried out in tank before with 25% new oak for 24 months without filtration. maturation in seasoned oak. A great example of Soft and smooth black cherries and blueberries. an approachable Nebbiolo at the right price.

Grown on calcerous soils at about 280 metres the Handpicked from Alferi Vineyard in La Morra and

BARBERA d'ALBA ALFERI SUPERIORE DOC





BAROLO LA MORRA DOCG

is wild fermented with 60 days maceration on fermented skins with frequent early punchdowns. It is in barriques for 30 months before bottling without filtration. Perfect balance of fruit and tannin: the hallmarks of a great wine.

BAROLO ASCHERI DOCG

Generally harvested in mid-October, the fruit Harvested mid-October, the fruit is wild up to 60 days on skins. Frequent cap punchdowns occur the first ten days, followed by 5-7 weeks of traditional maceration. The same fermentation and maturation process is followed as the La Morra, and is bottled in summer without filtration.

CANTINA d'ISERA

VALLAGARINA - TRENTINO

Cantina d'Isera is located in the small village of Isera, Province of Trentino, Trentino-Alto Adige/Sudtirol. Cantina Sociale d'Isera was established in 1907, when Trentino was still a part of the Habsburg Empire. It was then that local viticulturists began harvesting precious grapes grown on these basaltic hills. The main grape variety among those was the indigenous Marzemino.

Today, the cooperative comprises of more than 150 vineyards spanning over 200 hectares of prime vineyard terrain. The cooperative vineyards have one thing in common that unites their passion: their commitment to uncompromising quality and wisdom of ancient traditions. This, and the systematic control of the entire process by their winemaker Massimo, ensure their customers are guaranteed to enjoy and appreciate the wines created with the passion of the Isera people and the generosity the hills provide.



CANTINA d'ISERA





TEROLDEGO VIGNETI DELLE DOLOMITI IGT

Colour is a deep ruby red with purplish hues. With a fruity nose, it recalls the small fruits of the forest undergrowth, blending with floral notes, recalling the violet.

LAGREIN TRENTINO DOC

Intense ruby red colour with purplish hues. On the nose it has fruity notes recalling ripe cherries with light spicy and vanilla flavours. To the palate, it is full and intense, with a good fluidity and persistence.





MARZEMINO TRENTINO DOC

This is the spiritual home of Marzemino and a great example of the wine at excellent value. This wine has characterized perfumed cherry flavours which are well integrated with the soft tannins and acid.

MARZEMINO CORE TRENTINO SUPERIORE DOC

Hand selected grapes harvested exclusively from the basaltic soils of Marano d'Isera and boasting the highest quality. The full, balanced and refined flavour is enhanced by long aging.

CANTINE VETIVIS

VERONA – VENETO

Cantina di Castelnuovo del Garda is located in the province of Verona, Veneto. Since 1958, the *Cantina Sociale Veronese del Garda* has been uncompromisingly committed to sustainability in all areas of their production, from vineyards to the bottle on your table. Their grapegrowing family of likeminded viticulturists has grown from just 11 initial members to more than 200 who contribute their grapes from approximately 1,000 hectares of vineyards.

The estate includes the hilly area south-east of Lake Garda and most of the vineyards lie in the controlled areas of Bardolino, Custoza, Lugana and Bardolino Superiore DOCG. The terrior in this region is of moraine origin — loose and stony, and the vines are trellis or espalier trained with a density of 3,300 to 5,000 plants per hectare. Their commitment to sustainability goes beyond the vineyard boundaries to protect the surrounding areas of woods, wetlands, and nesting areas where many species flourish.

Vineyards overlooking the Dolomites.



CANTINE VITEVIS



PROSECCO DOC - EXTRA DRY

A classic extra dry Prosecco of straw yellow and notes of candied fruit. A fresh finish that is delightfully smooth.



PINOT GRIGIO GARDA DOC

Grown in the morainic hills with a calcareous and clayey soil, it is aged in steel for four months. It has a pale yellow colour, with instense, very elegant flavours with floral notes. A harmonious and fresh taste.



CORVINA VENETO IGT

100% Corvina Veronese grapes grown on hilly calcareous soils, aged in large format oak. Very intense with scents of cherries and spices.



AMARONE CLASSICO DOCG

The varieties Corvina Veronese, Corvinone, and more are dried for four months, fermented and then aged for one year in 5,000 litre barrels. Earth and velvety black cherries in harmony.



PINOT NERO TREVENEZIE IGT

100% Pinot Nero, rich ruby red colour. Fuity, intesnse and elegant bouquet with red fruit scents. The palate is dry, well balanced with a pleasant marasca cherry final. Cantina Di Gambellara Vineyards

TARLAO VIGNIS

AQUILEIA – FRIULI

The Tarlao family vineyards are located in the small town of Aquileia, in Friuli. Over three generations, the family have carefully crafted their winemaking philosophy: to respect and apply ancient winemaking techniques as well as utilising the latest oenological developments.

Once an important city of the Roman Empire, Aquileia is a significant archaeological site protected by the UNESCO World Heritage consortium. This allows local vineyards to continue growing indigenous grape varieties and use ancient techniques. These traditions along with their intuition and passion are what grandfather Igino and father Subino have engraved into Francesco's approach to creating these masterpieces. Having studied oenology, with winemaking experience in Argentina and the US, Francesco brings Tarlao wines into the modern world while keeping true to tradition.





PINOT BIANCO DOC AQUILEIA

Great wine for aperitifs. Golden yellow color. Elegant and fruity with notes of white flowers. Well-structured, balanced acidity.

FRIULANO DOC AQUILEIA

A straw yellow color with green reflections. Full bodied with notes of ripe grapes. Well structured and harmonious on the palate.



TALOSA

MONTEPULCIANO

Founded in 1972 by renowned entrepreneur Angelo Jacorossi, Talosa was one of the first wineries in Montepulciano to undertake the quest for fine quality which brought the Vino Nobile de Montepulciano appellation to the heights of Tuscan winemaking.

Talosa operates across 33 ha of vineyards situated at an altitude of 350-400m above sea level. The harvesting method of Talosa is exclusively done by hand by their highly-qualified staff who share their common goal: to produce great wines always with respect towards their territory.





ROSSO DI MONTEPULCIANO D.O.C

A blend of Sangiovese 85%, Merlot and Canaiolo 15%, this wine is fermented in stainless steel for 10-15 days followed by malolactic fermentation. The wine is aged in stainless steel, tonneaux and big barrels for a minimum of three months. Aging potential for this wine is 5 years.

NOBILE DI MONTEPULCIANO D.O.C.G

100% Sangiovese grapes are carefully selected and fermented for 15-20 days in temperature controlled stainless steel, followed by a malolactic fermentation. The wine is then matured for 2 years in the tonneaux of 2nd, 3rd and 4th passage, big barrels and stainless steel. The finished wine is continued to be aged in bottle before being released. Aging potential for this wine is 15 years.

TERRE NERE

MONTALCINO

Terre Nere was founded in 1996 by Pasquale Vallone when he was out hunting with his winemaker friend and came across 15ha of uncultivated land for sale, 10km south-east of Montalcino. Pasquale immediately saw a real opportunity and purchased the land.

Pasquale and his family begun planting the vineyards in 1997 during their weekends and before long they had 10ha under vine. The vineyard sits at an altitude of 220-280m above sea level and has dark soil rich in minerals. The vineyard consists of 9ha of Sangiovese and 1ha of Cabernet Sauvignon.





ROSSO DI MONTALCINO D.O.C

Made from 100% handpicked Sangiovese grapes which sit at an altitude of 220m and have an average vine age is 20 years. Fermentation and maceration takes 30 days in temperature controlled stainless steel tanks at 28-30 degree Celsius. Following fermentation, the wine ages for 6 months in vats followed by 8 months in large Slavonian oak.

BRUNELLO DI MONTALCINO D.O.C.G

The hand harvested Sangiovese grapes that are used for this wine sit at 280m above sea level and have an average vine age of 20 years. Fermentation and maceration takes 30 days in temperature controlled stainless steel tanks at 28-30 degree Celsius. The aging regimen for this wine consists of 36 months in large Slavonian oak, (50 hl & 30 hl) followed by at least 6 months in bottle.

FRENCH IMPORTS

We are imbued with a love of all things wine and have travelled extensively through the classic regions of France. In those travels we took notice of regions that have become synonymous with specific grape varieties, due to the notable styles developed over the centuries and the varying winemaking techniques used. As a result, we have sought out perfect examples to showcase varieties at work in the original French vineyard and are proud to bring them to you to discover, enjoy and appreciate.

DOMAINE JACQUES TISSOT



VIN JAUNE ARBOIS

Jacques TISSOT established his Domaine in 1962 with a plot inherited from his father. In 1969, the first vintage of yellow wine (vin jaune) was born, a mythique year. The estate now extends over 30 hectares of AOC Arbois.

Vinification of this wine is mostly by handpicking the fruit followed by pneumatic pressing, alcoholic and malolactic fermentation in vats. Aged for 6 years and 3 months in barrels in ventilated attics, causing an evaporation of around 38% of the Savagnin. During ageing, the veil of yeast transforms Savagnin into Vin Jaune.

Showcasing an intense golden colour and aromatic nose of walnut, almond, nutmeg and caramel. This wine pairs perfectly with walnuts and Comté cheese, coq au vin jaune or oriental cuisine.

J. DENUZIÈRE WINES



RHONE VALLEY



CROZES -HERMITAGE BLANC

This cuveé is a blend of Marsanne and Roussanne varieties. The grapes are harvested by hand in the morning and then pressed directly in whole clusters. The wines are typically fresh, aromatic and delicate on the palate.

CÔTES DU RHÔNE

The Côtes du Rhône appellation comes with many different terroirs and grape varieties. This wine is done in a 'northerly' fashion with a predominant proportion of Syrah, conferring it a particular structure, freshness and personality.



CROZES -HERMITAGE ROUGE

Crozes-Hermitage is the largest appellation in the northern Rhone Valley, it includes many different terroirs and exposures. This cuvée comes from a terroir of clay and pebbles. It gives the grape a complex fruity nose with a great freshness.

CÔTE RÔTIE

Côte-Rôtie is the most northerly appellation in the Rhone Valley. It draws its natue from the extreme verticality of its slopes, sometime reaching 60 degrees. The appellation covers 300 hectares in 73 locations.

J.Demuzière CÔTE-RÔTIE

CELLAR DOOR

Open daily from 10am to 5pm, extended to 6pm on weekends from October to

Our friendly cellar door team are ready to guide you through our famous wines including our renowned Chardonnay and Pinot Noir but will also tantilise your palate with some interesting northern Italian varieties like Brachetto, Marzemino and Nebbiolo. Our tutored tastings cover the history and winemaking of each wine and our knowledgeable staff can answer any questions you may have.

While in cellar door, purchase from our full selection of wine, including the European imports. Cellar door tastings do not require a booking and our tasting fee is redeemable with any wine sale.

Want to learn more about wine? We run informative (and fun!) Masterclass sessions on the third weekend of the month*. Our staff are well-versed in the varieties we grow and why, how we make our wine, provide tips on how best to enjoy wine and are knowledgeable of the wine growing regions of the world.

*Dates and themes are subject to change. Excludes Public Holiday weekends. Check website regularly for updates.



AI FIORI TRATTORIA

Taking orders from 11:30am to 4pm, 7 days a week!

Discover the flavours of northern Italy in our Trattoria-style dining room, while taking in the magnificent vineyard views — an experience that is often mentioned by customers as reminiscent of Northern Italy.

Fresh, local ingredients, genuine recipes, comfort, and relaxation are key here. We are known for our *Forno Bravo* woodfired pizzas as well as flavourful pasta dishes, slow cooked meats, and the freshest fish. To finish, try some authentic Italian cheese or dessert with a glass of our unique Brachetto dessert wine.



On weekends, we offer Merenda — an Italian-style afternoon tea. This childhood tradition has been modified for grown-ups and includes a spread of sweet and savoury bites accompanied by a glass of Italian Prosecco or our Brachetto Frizzante. It is the perfect way to round off a day of winery hopping. *Bellisimo!*



PREMIUM WINE EXPERIENCE

Our Premium Wine Experience is designed for those looking for a more intimate experience. Situated away from the main tasting area in a private room alongside our glass-encased Museum Wine Room, your comfort is assured with marble tables and leather seating. While seated, you will be treated to six exclusive samples selected from our reserve quality, limited production, and museum release wines. At your request, we can tailor this tutored tasting to your preferences. Our Premium Wine Experience is accompanied by Fresh Ciabatta bread and olives. Cheese can be purchased additonallyto accompany the tasting as well.





CLUB AZZURRO

Our wine club, Club Azzurro, offers you the opportunity to grow your collection of Yarra Valley cool climate wines as well as northern Italian imports. This is a personlised Membership; you can opt for our suggested mixed packs or just tell us your preferences and we can customise your personal favourites for each delivery. You will benefit from great discounts with deliveries three times a year, as well as priority access to pre-releases and museum stock.

Visit https://soumah.com.au/pages/wine-club

EVENTS



Take advantage of the stunning views and vineyard at Soumah for your next celebration. Whether it is a weekday luncheon or evening dinner, your party can enjoy the experience of our northern Italian food, acclaimed wines and some of the best views in the Yarra Valley.

Depending on the occasion, special events can take place in our Premium Wine Room, on the restaurant deck, or, for an evening event, you may like to take advantage of the entire venue. In regards to catering, we offer a range of delicious menu options and drinks packages to make your event a memorable one.

For event enquiries, email sales@soumah.com.au











STAY AT SOUMAH

A HOME AWAY FROM HOME

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

Healesville township is only a picturesque ten-minute drive away, and combined with the surrounds of the Yarra Valley, a myriad of activities and dining options await your getaway experience. Our Cellar Door and relaxed northern Italian-inspired Ai Fiori Trattoria are literally next door.

VILLA SOPHIA

Villa Sophia is over 220sqm and offers four-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, as well as a large al fresco dining space makes the Villa a perfect place to entertain. Three separate fireplaces including an outdoor hearth create a 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.

> For more information, visit https://soumah.com.au/pages/stay



VILLETTA'S

A HOME AWAY FROM HOME

Situated down the gentle slope to the north of Villa Sophia, our 4 Villetta's provide spacious accommodation.

There are three Studio-Villetta's that offer 77sqm of accommodation space. They are open, light, and airy due to large windows and glass doors leading to the deck and all have great vineyard views.

The bathroom features double vanity sinks, a claw foot iron bath as well as separate shower all with underfloor heating. A kitchenette is also offered that includes under counter fridge/freezer, microwave oven and sink, the perfect space to heat up a snack our prepare light meals. A BBQ can be supplied on the deck for an additional charge if you wish. There is both indoor and outdoor deck dining tables so you can be comfortable no matter what the weather.

Other features include luxury Sleeping Duck king-size mattress, 55-inch Television, large sofa and WIFI. The large deck includes space to relax as well as an outdoor fireplace.

There is also one Grande-Villetta that offers 130sqm of accommodation space having all of the features of the Studio Villetta as well as a full separate kitchen with breakfast bar, another lounge and dining area and larger deck. It also presents an extra double-sized murphy bed in a separate room, perfect for children that might be travelling with you. This space also doubles as a distinct dining area if the murphy bed is not used.

> For more information, visit https://soumah.com.au/pages/stay









SOUMAH MERCH

AVAILABLE IN CELLAR DOOR AND ONLINE

















OLIVE OIL

AVAILABLE IN CELLAR DOOR AND ONLINE



This Extra Virgin Olive Oil is selected by SOUMAH from a single grove in regional Victoria. It is bottled from pure, cold-pressed olives, a process that ensures the best quality. The highly aromatic characteristics have 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*



SOUMAH OF YARRA VALLEY

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