

SAM HARROP

CEDALION

2013 SINGLE VINEYARD CHARDONNAY

Grown and produced on Waiheke Island, our first vintage, the 2013 Cedalion Single Vineyard Chardonnay, sold out within weeks of release, finding a ready audience of wine enthusiasts who prefer its more mineral style.

Fruit was harvested from the spectacular Arae vineyard, a southwest facing 0.9 hectare plot on Te Ara Estate in Church Bay. The 13 year-old vineyard's soils are a mix of clay and limestone – ideal for producing a cool climate, long-living Chardonnay.

TASTING NOTES

In 2013 the site conveyed white floral, lime, pomelo and background flinty notes that benefited from subtle new oak. This wine has a distinctive salty, lean acid profile that provides a zesty structure and the foundations for long cellaring.



WINEMAKING NOTES

Yield: Four tonne per hectare (26 HL per hectare)
650 litres of juice per tonne of pressed juice.

Four picks between the 15th March and the
27th March 2014.

Hand harvested at 23 Brix and 7.3g/l total acidity.

Half of the crop was whole bunch pressed in a
basket press and the other half in a membrane
press on the very gentle champagne cycle.

Juice adjusted to 10ppm free SO₂ and inoculated
with Torula in stainless steel before inoculating
with traditional Burgundian yeasts CY3079.

The must was then transferred to barrel for
fermentation at 11°C for three months.

Towards the end of ferment, the wine was barrel-
stirred once per week for one month and then left
on its gross fermentation lees, free from SO₂ for
nine months.

All wines were SO₂d in February and bottled in
mid-March. A tiny amount of isinglass was used
with bentonite. The wine was not cold stabilised
and may release harmless tartrate crystals.

35% new oak (300 litre hogsheads).

12% one year-old oak (300 litre hogsheads).

53% four year-old 228 litre barriques.

The wine was filtered at bottling to ensure stability
and long ageing potential.

To enquire about allocation, contact info@samharropwine.com