

# SAM HARROP

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## 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

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

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

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

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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.

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Juice adjusted to 10ppm free SO<sub>2</sub> and inoculated  
with Torula in stainless steel before inoculating  
with traditional Burgundian yeasts CY3079.

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

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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 SO<sub>2</sub> for  
nine months.

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All wines were SO<sub>2</sub>d 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.

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35% new oak (300 litre hogsheads).

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

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53% four year-old 228 litre barriques.

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

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*To enquire about allocation, contact [info@samharropwine.com](mailto:info@samharropwine.com)*