

SAM HARROP

CEDALION

2014 SINGLE VINEYARD CHARDONNAY

Grown and produced on Waiheke Island the 2014 Cedralion Single Vineyard Chardonnay is available now by allocation.

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 2014 the site conveyed lime, grapefruit, and a hint of pineapple. This wine has a greater new oak component than its leaner 2013 counterpart, made possible by the richness of this superb vintage. Earthy aromas and a savoury complexity mingle with a salty acid profile echoing the distinctive zesty, mineral finish of the 2013.



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