

# SAM HARROP

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## CEDALION

### 2014 SINGLE VINEYARD SYRAH

Grown and produced on Waiheke Island, the first vintage of Cedralion Single Vineyard Syrah is now available by allocation.

The fruit was harvested from a one hectare, southwest facing plot known as Block 31 at the eastern end of Waiheke Island. Steeply terraced and planted with two different clones (Chave and Hermitage), the 14 year-old vineyard has highly mineralised clay soils that promote good acidity and tannin structure. The vineyard soil and cool aspect ensures that the resulting wines will keep their freshness and varietal qualities for years to come.

### TASTING NOTES

In 2014 the site conveyed predominantly Chave characteristics of blue and red fruits, a savoury, untamed expression and a lovely, balanced white pepper note. The wine has a texture that respects elegance and finesse. Only a small amount of new oak was used to balance the site's primary qualities and to add complexity.

### WINEMAKING NOTES

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Yield: Six tonne per hectare (40 HL per hectare)  
680 litres of juice per tonne of pressed juice.

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Three picks between the 7th April – 19th April  
2014.

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Hand harvested at 24 Brix and 7g/l total acidity.

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All three parcels were hand sorted. 80% gently  
crushed and 20% whole berry without stems.

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Juice adjusted to 20ppm free SO<sub>2</sub> and cold soaked  
for four days.

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Different yeasts were used on different parcels –  
D254 used on Chave clone parcels and Clos used  
on the Hermitage clone parcels.

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Fresh fermentation temperatures between 26-28°C  
and twice a day gentle hand plunging ensured  
respectful and balanced tannic extraction.

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Two parcels were co-inoculated with VP41 to  
ensure a quick end to malolactic fermentation. The  
other parcel was inoculated sequentially with VP41  
two months after pressing.

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All three parcels had three weeks exposure to the  
skins post fermentation at 20°C.

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All parcels were sulphured post malolactic  
fermentation and stored in barrel for 14 months  
before bottling. The wines were not racked at all  
until a month before bottling.

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The final blend was 52% Chave clone and  
48% Hermitage.

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22.5% new oak and balance of older barrels  
between three to five years old.



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