

SAM HARROP

CEDALION

2015 SINGLE VINEYARD SYRAH – ROSÉ

In 2015, a small quantity of rosé was crafted from the syrah vineyard Block 31. The wine is a homage to the great rosé making region of Provence and proof that a well made rosé has as much to teach us about serious wine as a red or white.

A one hectare, southwest facing plot at the eastern end of Waiheke Island, Block 31 is steeply terraced and planted with two different clones (Chave and Hermitage). The 14 year-old vineyard's cool, highly mineralised clay soils promote good acidity and tannin structure – all important in a fine rosé. The Hermitage clone, with its fresher, red fruit expression and more pronounced acidity was favoured above the more tannic and savoury qualities of the Chave.

TASTING NOTES

Crafted from the highest quality, hard-harvested fruit and made with the care reserved for fine wines, this release shows just how sublime a great rosé can be. Fresh red summer fruits, hints of white pepper and jasmine and undertones of fresh thyme precede a chalky, bone-dry finish. Made for optimum consumption at its summer release, and perfectly paired with fresh seasonal produce, this wine will continue to acquire new and attractive characters for at least four to five years.

WINEMAKING NOTES

Yield: 4.5 tonne per hectare (30 HL per hectare)
680 litres of juice per tonne of pressed juice.

Hand harvested on the 27th March 2015.

Hand harvested at 22.5 Brix and 8g/l total acidity.

Whole bunches in membrane press and the grapes were gently foot stomped and sealed for two hours.

To stop oxidation, inactive yeast – Optimum white – and 10ppm of SO₂ were added before maceration. Gentle pressing after maceration on a champagne press cycle was cut early to avoid excessive tannins and bitterness.



To enquire about allocation, contact info@samharropwine.com