

SAM HARROP

CEDALION

2014 SINGLE VINEYARD CHARDONNAY – MINERAL

In 2014, an additional chardonnay cuvée was crafted from the flagship Arae vineyard to illustrate the subtle nuances of the site.

The spectacular southwest facing 0.9 hectare plot on the Te Ara estate in Church Bay has a mix of clay and limestone soils and has been recognised by world-renowned wine professionals as producing highly mineral wines.

Cedalion 2014 Single Vineyard Chardonnay ‘Mineral’ was deliberately crafted to intensify its natural minerality – both aromatically and texturally. Spontaneous fermentation at a warmer temperature helped impart more flinty aromas and salty expression on the palate, while partial malolactic fermentation built a more complex acid profile.

TASTING NOTES

In 2014 the site and winemaking conveyed lime, grapefruit and white floral notes and has a distinctly more citrus profile than the Cedalion flagship chardonnay.

WINEMAKING NOTES

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

Picked on the 15th March 2014.

Hand harvested at 23 Brix and 7.8g/l total acidity.

Whole bunch pressed in a basket press.

Juice adjusted to 10ppm and briefly settled over 12 hours at 10°C to ensure that the must had a high solid and turbidity component to enhance sulphide expression and succinic acid.

Spontaneous ferment started in stainless steel tank and after 20 days transferred to barrels for continuation of fermentation for a further 20 days at 16-18°C.



The wine was left on gross lees without stirring for five months before being transferred to a small stainless steel tank. 20% of the blend went through a partial malolactic fermentation to enhance complexity of the acid profile.

The wine was sulphured when the blend was put together and remained on its light lees in tank at 6°C for five months before bottling without cold stabilisation.

The only additives used in the production of this wine were sulphur and bentonite for stability and longevity.

25% new oak (300 litre hogsheads).

75% five year-old 228 litre barriques.

To enquire about allocation, contact info@samharropwine.com