

SAM HARROP

CEDALION

2015 SINGLE VINEYARD CHARDONNAY

Grown and produced on Waiheke Island, the fruit for the 2015 Cedralion Single Vineyard Chardonnay was harvested from the same spectacular tiny plot in Church Bay as our 2014 and 2013 Chardonnay. The 2015 vintage may just be the best expression of this unique vineyard's character, to date.

TASTING NOTES

The 2015 vintage conveyed lime, grapefruit, lemon zest and gunflint, lending the wine a pristine citrus and white floral aroma, which integrates beautifully with subtle acacia and cedar notes. This is not a rich, ripe wine; it is a more linear, saline style that will improve for many years. The wine's trademark zingy acidity and salty finish is present in abundance.



WINEMAKING NOTES

Yield: Two tonne per hectare (13 HL per hectare) 650 litres of juice per tonne of pressed juice.

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

Hand harvested at 22.5 Brix, pH 3.2 and 7.3g/l total acidity.

Whole bunch pressed 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 10°C for two and a half months.

Towards the end of ferment, the wine was barrel-stirred to get to complete dryness and then left on its gross fermentation lees, free from SO₂ for ten months.

Partial spontaneous MLF.

All wines were SO₂'d in March and bottled in mid-March. The wine was not fined or cold stabilised and may release harmless tartrate crystals.

33% new oak (300 litre hogsheads).

33% one year-old oak (300 litre hogsheads).

33% 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