

SAM HARROP

CEDALION

2015 SINGLE VINEYARD SYRAH

Grown and produced on Waiheke Island, the fruit for the Cedalion 2015 Single Vineyard Syrah was harvested from a one hectare, southwest facing plot known as Block 31 at the eastern end of the Island. Steeply terraced and planted with two different clones (Chave and Hermitage), the 15 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

At bottling the 2015 Block 31 seemed to be more influenced by the Hermitage clone than the Chave clone. It is a purer, more refined and less brooding Syrah than the 2014. Raspberry and fresh blueberry notes mingle with violet, cedar and an abundance of black pepper. The wine has fine-grained tannins and as such has a texture that is even more elegant than the understated 2014. Slightly higher acidity gives more lift to the palate and promises reward for those who have the patience to cellar.

WINEMAKING NOTES

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

Three picks between the 1st April – 15th April
2015.

Hand harvested at 23.5 Brix and 7.2g/l total acidity.

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

Juice adjusted to 15ppm free SO₂ and cold soaked
for four days.

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

Fresh fermentation temperatures between 26°C
and 1-2 times a day gentle hand plunging ensured
respectful and balanced tannic extraction.



All parcels were co-inoculated with VP41 to ensure
a quick end to malolactic fermentation. All three
parcels had two and a half weeks exposure to the
skins post fermentation at 20°C.

All parcels were sulphured post pressing and stored
in barrel for 15 months before bottling. The wines
were not racked at all until bottling.

The wine was not fined and received only a very
course filtration on route to bottle to ensure it was
both bright and stable for its journey ahead.

The final blend was exactly the same as last year
52% Chave clone and 48% Hermitage.

32.25% new oak; 30% 1-year-old and the balance
of older barrels between three to 5 years old.

To enquire about allocation, contact info@samharropwine.com