

# SAM HARROP

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## CEDALION

### 2015 SINGLE VINEYARD SYRAH - CLONAL

In 2015 an additional cuvée was crafted from the syrah vineyard Block 31 to illustrate the subtle nuances of the site.

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 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 many years to come.

#### TASTING NOTES

Cedalion 2015 Single Vineyard Syrah 'Clonal' was produced from the Hermitage clone only, which has smaller berries, tighter bunches and slightly lower yields than the Chave. It also has distinctly more pepper and fresh red fruits, finer tannins and more pronounced acidity. The same winemaking techniques were employed for all parcels. Low intervention and respectful use of oak ensured that vineyard and clonal characters can be clearly identified. In 2015 the site conveyed raspberry, white floral and a white pepper note. The wine also shows integrated cedar and a gun-flint nuance.



#### WINEMAKING NOTES

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Yield: 4.5 tonne per Ha. 30HL/Ha (680 litres of juice per tonne pressed). Alcohol 13%.

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Picked on the 6th April 2015. Hand harvested at 23 Brix and 5.8g/l total acidity.

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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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The Clo yeast was used on the Hermitage clone parcel to enhance the spicy notes typical of this clone.

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The wine was co-inoculated with VP41 to ensure a quick end to malolactic fermentation for clonal purity and stability.

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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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The wine had 24 days exposure to the skins post fermentation at 20°C.

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Sulphured on pressing and stored in barrel for 15 months before bottling. The wines were not racked at all until a month before bottling.

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The final blend was 33% new oak (300 litre Hogshead) and 33% one year-old (300 litre Hogshead) and 33% five year old 228 litre barriques.

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The wine was not fined and saw no additives other than yeast and small amounts of sulphur to maximise site expression.

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The wine showed an extremely low microbial load before bottling, thus the wine was only course filtered through pads to eight microns.

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The wine was bottled at 30ppm free SO<sub>2</sub> and left to rest in bottle for 24 months before release.

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