

SAM HARROP

CEDALION

2016 SINGLE VINEYARD CHARDONNAY – ARAE

Grown and produced on Waiheke Island, the fruit for the 2016 Cedralion Single Vineyard Chardonnay was harvested from the same spectacular tiny plot in Church Bay as our 2015, 2014 and 2013 Chardonnay. The 2016 vintage was the lowest yielding vintage we have experienced. It was an exceptional vintage that allowed for ripening at low sugar levels and exceptional elegance.

TASTING NOTES

The 2016 vintage conveyed lime, lemon curd, a hint of iodine and white floral notes.

The cedar notes from the finest oak ageing are very subtle and integrate beautifully with the primary notes. With its trademark saline, salty finish this is the most mineral and elegant Chardonnay we have made. It will improve for many years to come but is drinking extremely well at present.



WINEMAKING NOTES

Yield: One tonne per hectare (9 HL per hectare).
650 litres of juice per tonne of pressed juice.
One picks between the 15th March

Hand harvested at 21.5 Brix, pH 3.2 and 6.8g/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 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 nine
months.

No MLF.

All wines were SO₂'d in March and bottled in
April. The wine was not fined or cold stabilised and
may release harmless tartrate crystals. 30% new
oak - 300 litre hogsheads. 37% one year-old oak -
300 litre hogsheads. 33% older 300 litre hogsheads.
The wine was filtered at bottling.

Alcohol: 12.5%

To enquire about allocation, contact info@samharropwine.com