

SAM HARROP

CEDALION

2016 SINGLE VINEYARD CHARDONNAY

HOWELL FAMILY VINEYARD, BRIDGE PA, HAWKE'S BAY
CHARDONNAY (60% CLONE 15/40% CLONE 95)
ALLUVIAL (SANDY SILT OVER GRAVELS OR PUMICE SAND)

Arguably one of the finest vineyards for Chardonnay in New Zealand this cool and dry site allows for slow ripening. The result is wonderful complexity of varietal expression at moderate sugar levels, and fine natural acidity.

TASTING NOTES

Subtle but precise with a rich, mid-palate and firm acidity to balance. Key lime, stone fruits, orange marmalade and melon integrate with toasty cedar on the palate and Cedalion Chardonnay's trademark flinty, linear finish.

Made with Sam's signature sympathetic hand, this wine is built to cellar and will reward patient wine lovers for 4-5 years from the vintage. Only 705 bottles made.



WINEMAKING NOTES

Hand harvested at 22.6 °Brix on 26 March 2016.
Individual barrel selection.

Whole bunch pressed, no destemming or crushing.

Juice was settled at 6°C for 48 hours then racked into another tank to allow fermentation to commence.

This parcel was inoculated with a selected yeast strain to aid the expression of site.

The fermenting must was racked to barrel to complete its fermentation at between 9-10°C.

A new 228 litre and a 3 year 300 litre French barrel were used. 40% of the final blend is made up of wine stored in new oak.

After fermentation, the wine was stirred once a week for 6 weeks, then left to rest – free from sulphur – until February 2017. It was then racked, sulphured, filtered and bottled. The wine was further matured in bottle for 12 months before release. Alc. 13.5%.

To enquire about allocation, contact info@samharropwine.com