

# SAM HARROP

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## CEDALION

### 2019 SINGLE VINEYARD CHARDONNAY

JOMARA VINEYARD, WAIHEKE ISLAND  
CHARDONNAY (DIJON CLONE B95)

Grown and produced on Waiheke Island, the fruit for the 2019 Cedalion Single Vineyard Chardonnay was harvested from the spectacular Jomara vineyard in Onetangi Valley. The vines here are planted on steeply terraced, northwest facing clay soil. This gives the fruit sunshine hours and warmth needed to achieve perfect ripeness. With the ocean just down the road, cool afternoon sea breezes ensure that the grapes keep their acidity, freshness and elegance.

The 2019 vintage was an extremely low yielding vintage – 5 tonne per Ha. It was an exceptional vintage that allowed for ripening at low sugar levels and exceptional elegance.

### TASTING NOTES

Lemon, grapefruit and a hint of oyster shell. The wine is still youthful and closed with cedar notes (from 13 months elevage in French hogsheads).

A rich, yet transparent palate with an almost electric, mineral finish. For those in the know, think modern Grand Cru Chablis styles from an exceptional vintage. 960 bottles produced.

### WINEMAKING NOTES

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Hand harvested at 22.7 °Brix on 28 February 2019.

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Whole bunch pressed, no destemming or crushing. The pristine juice was settled at 4°C for 60 hours then racked into another tank to allow fermentation to commence.

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The juice was adjusted to 10ppm free SO<sub>2</sub> immediately after pressing and 12 hours later was inoculated with *Torula* in stainless steel.

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4 days later the fermenting must was inoculated with CY3079 (a classic Burgundian strain of *Saccharomyces cerevisiae* – selected from nature and well known for long, slow and complex ferments).

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2 days later the ferment was racked to a 1 x 1 year old Tonnellerie Ermitage (300 litre) and a 1 x 2 year old Tonnellerie Ermitage (300 litre) hogsheads, to complete its primary fermentation at a very cool temperature, between 9-12°C. There is no new oak in this blend.

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After fermentation, the wine was gently stirred once a week for 3 weeks at which stage it was left to rest – free from sulphur – until April 2020, when the wine was then racked, sulphured and then filtered as it was bottled in June 2020. The wine did not go through MLF. It was further matured in bottle for 19 months before release.

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Alcohol 13.5%



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