

# SAM HARROP

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## CEDALION

### 2020 SINGLE VINEYARD SYRAH

JOMARA VINEYARD, WAIHEKE ISLAND

Grown and produced on Waiheke Island, the fruit for the 2020 Cedralion Single Vineyard Syrah 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 Syrah is a massal selection clone. The 2020 vintage was an exceptional vintage that allowed for ripening at low sugar levels and exceptional elegance. The fruit was perfect at harvest.

### TASTING NOTES

This Syrah is the antithesis of the big, rich, ripe Syrahs that are abundantly available, speaking directly to its special place in the world: Waiheke Island.

Perfumed florals, fresh red berries, cracked pepper, mocha and nuanced cedar on the nose. The wine has fine-grained, precise, small tannins. Moderate weight and fresh acidity that give great length to the palate. Wonderful elegance, balance and harmony to ensure the wine will improve with age for 10-12 years. 895 bottles made.

### HARVESTING

This spectacular parcel was hand harvested on the 2nd of April 2020 at 21.8 °Brix.

### DESTEMMING

Destemmed with a mix between crushed and whole berry fruit, into an open top fermenter. Pre-fermentation maceration was carried out at 3 degrees C for 4 days. Individual berry sorting to remove as many pedicles from the fruit as possible.

### FERMENTATION

Juice adjusted to 20ppm free SO<sub>2</sub> and inoculated with D254- a high polysaccharide producing strain of *Saccharomyces cerevisiae*. Fermented in stainless steel tanks between 26-30 degrees C. Hand-plunged twice a day. The wine was inoculated with VP41 (a low diacetyl producing

Lactic Acid Bacteria strain) 24 hours after the yeast was added. This process is termed co-inoculation and allows for a very clean and elegant fermentation with less chance of rogue microbial activity producing flavours that might mask the sense of place of this wonderful vineyard. A small amount of chaptalisation was employed to improve mid palate concentration and balance.

### MATURATION

After pressing the wine was settled for 3 days and then racked going into old and new 225 litre and 300 litre oak casks for 13 months before racking in mid-May 2021. The wine has 27% new oak in the blend - the balance equally split between 1, 2, 3 and 4 year old barrels. After racking the wine was left to rest in tank for a month at 5 degrees, before coarse filtration at bottling. Alcohol 13.5%



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