

SAM HARROP

ONETANGI CHARDONNAY 2019 WAIHEKE ISLAND

Tūrangawaewae is a Māori word that refers to a strong sense of identity or belonging felt through deep connection to a place.

Our Tūrangawaewae series brings to life the idea of sense of place in wine. Made from the very best parcels of exceptional single vineyards, these wines express an abundance of personality and character, unique to these sites. Working in his trademark sympathetic, low intervention manner, Sam embraces further experimentation to craft wines that reflect a true sense of place – the culmination of soil qualities, climate and the interpretation of the grower and winemaker. They can be enjoyed youth but have the capacity to improve with age for many years. These are wines that can measure up to the very best in the world, within their class.

TASTING NOTES

The first release of our Onetangi Chardonnay comes from the exceptional Jomara Vineyard, situated in Waiheke's 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 chardonnay clone from this parcel is from Dijon and is known as B95. This is my favourite Chardonnay clone and on this special site the berries are tiny and the vines extremely low yielding.

For lovers of the Cedalion Arae Vineyard, the 2019 Onetangi Chardonnay is quite similar in style to the 2014 vintage on release. Limes, pink grapefruit and orange peel. The wine is still youthful and closed with nuanced gunflint and cedar notes (from 11 months elegeage in French barriques). A rich, yet transparent palate with electric, salty acidity. This unique acidity and vitality make a moreish wine, especially when paired with kai moana. For those in the know, think modern Premier Cru Chablis styles from an exceptional vintage.



HARVESTING

Hand harvested at 22.8 °Brix on 28 February 2019.

DESTEMMING

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.

FERMENTATION

The juice was adjusted to 10ppm free SO₂ immediately after pressing and 12 hours later was inoculated with Torula in stainless steel. 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).. 2 days later the ferment was racked to 1 x 2 year old Tonnellerie Ermitage (300 litre) and 1 x 2 year old Tonnellerie Ermitage (228 litre) barrels, to complete its primary fermentation at a very cool temperature, between 9-12°C. There is no new oak in this blend.

MATURATION

After fermentation, the wine was gently stirred once a week for 4 weeks at which stage it was left to rest – free from sulphur – until February 2020, when the wine was then racked, sulphured and then filtered as it was bottled in April 2020. The wine did not go through MLF. It was further matured in bottle for 19 months before release.

Alcohol 13.5%

To enquire about allocation, contact info@samharropwine.com