SAM HARROP

CEDALION

2020 SINGLE VINEYARD CHARDONNAY

JOMARA VINEYARD, WAIHEKE ISLAND
CHARDONNAY (DIJON CLONE B95)

Grown and produced on Waiheke Island, the fruit for the 2020 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 2020 vintage was another extremely low yielding vintage – 4 tonne per Ha. It was an exceptional vintage that allowed for ripening at low sugar levels and even more elegance than the 2019.

TASTING NOTES

Lime, orange peel, restrained toasted almonds and flint. Three and a half years after harvesting, the wine is still extremely youthful and will continue to improve with age for 6-7 years . If drinking before the end of 2024, this wine will benefit from decanting 2-3 hours before serving.

A refined, transparent palate with the trademark mineral, saline finish. For those in the know, think extremely elegant Meursault from the most stunning Waiheke Island Chardonnay vintage I have seen. 867 bottles produced.

WINEMAKING NOTES

Hand harvested at 22.4 °Brix on 20th February 2020.

Whole bunch pressed, no destemming or crushing. The pristine juice was settled at 4°C for 48 hours then racked into another tank to allow fermentation to commence.

The juice was adjusted to 15ppm free SO_2 immediately after pressing and 48 hours later was inoculated with a non-saccharomyces yeast species Torulaspora delbrueckii.

3 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).

24 hours later the ferment was racked to a 1 x new Tonnellerie Ermitage (225 litre) and a 1 x 1 year old Tonnellerie Ermitage (300 litre) and 1 x 2 year old Tonnellerie Ermitage (300 litre), to complete its primary fermentation at a very cool temperature, between 9-12°C. Only 27% of the wine was fermented and stored in new oak.

After fermentation, the wine was gently stirred once a week for 5 weeks at which stage it was left to rest – free from sulphur – until May 2021, when the wine was then racked, sulphured and then filtered as it was bottled in July 2020. 27% of the wine went through MLF. It was further matured in bottle for 25 months before release.

Alcohol 13.4%

To enquire about allocation, contact info@samharropwine.com