

SAM HARROP

GRAND AMATEUR 2016 MERCHANT

HAWKES BAY CABERNET FRANC
CABERNET SAUVIGNON & MERLOT

Grand Amateur is a nod to brave and curious souls, past and present, who pursue their own beliefs, fund their own discoveries and pave their own paths. Handmade with autonomy and devotion, these wines are a fresh take on varietals, styles, and processes. Crafted for the love of wine, and the people who enjoy it.

TASTING NOTES

The first Grand Amateur Merchant is a cooler expression of Hawkes Bay reds made from multiple batches of hand harvested Cabernet Franc, Cabernet Sauvignon and Merlot in equal proportions. In the tradition of the finest blended reds of Europe this firm and structured red will reward patient wine lovers for 5-6 years from the vintage.

Dried thyme, bell pepper, raspberries, Damson plums, toasty oak notes.



HARVESTING

Cabernet Franc was harvested between 21.8 and 22.6 °Brix on 1 and 11 April 2016.

Cabernet Sauvignon was harvested between 21.0 and 23.1 °Brix on 11 and 23 April 2016.

Merlot was harvested between 20.4 and 21.2 °Brix on 1 April 2016.

DESTEMMING

Fruit was de-stemmed, but not crushed, into open top, stainless steel fermenters.

FERMENTATION

Each batch was inoculated with a selected yeast strain to aid the expression of site. All fermentations took place between 25°C and 30°C and took 10 days to complete to dryness. During fermentation batches were gently hand plunged to minimize phenolic extraction. Post fermentation, all batches were

macerated on skins for an extended period, but no longer than 28 days.

PRESSING

Wines were separated from the skins and all hard pressings were declassified into another blend.

MATURATION

After pressing, each batch completed malolactic fermentation in small stainless steel tanks before being racked into a mixture of old and new 225 litre barrels for a 12-month period of maturation. The final blend was bottled in late September 2017. It has not been cold stabilized and may throw a harmless natural sediment as a result.

Alc. 13%

To enquire about allocation, contact info@samharropwine.com