

SAM HARROP

GRAND AMATEUR 2016 WATCHMAKER HAWKES BAY CHARDONNAY

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

A cooler expression of Hawkes Bay Chardonnay, the first Grand Amateur Watchmaker is supple but precise with a rich, mid-palate and firm acidity to balance. This wine will reward patient wine lovers for 4-5 years from the vintage.

Lemon meringue, hints of pineapple, white peach, apple and toasty cedar combine with a brown sugar nuance on the finish.



HARVESTING

Made from two Chardonnay clones. Hand harvested at 22.6 °Brix on 26 March 2016.

DESTEMMING

Whole bunch pressed, no destemming or crushing. Juice was settled at 6°C for 48 hours then racked into another tank to allow fermentation to commence.

FERMENTATION

This parcel was inoculated with a selected yeast strain to aid the expression of site.

The fermenting must was racked to barrel to complete its fermentation at between 9-10°C.

A mixture of old and new, 225 litre French barrels were used. 40% of the final blend is made up of wine stored in new oak.

MATURATION

After fermentation the wine was stirred once a week for 6 weeks, then left to rest – free from sulphur – until February 2017. It was then racked, sulphured, filtered and bottled. The wine was further matured in bottle for 10 months before release.

To enquire about allocation, contact info@samharropwine.com