SAM HARROP

GRAND AMATEUR

2016 GENTLEMAN

HAWKES BAY SYRAH

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

Polished, perfumed and powerful, the first Grand Amateur Gentleman expresses its cooler vintage beautifully. This Hawkes Bay Syrah has been fermented with a small measure of Viognier to add finesse and complexity and will reward patient wine lovers for 5-6 years from the vintage.

Ripe raspberries, white pepper, and a hint of blackberry preserve overlay integrated cedar notes from delicate oak handling.

HARVESTING

Made from 2 clones of Syrah. The Syrah was hand harvested, over 2 picks, between 20.2 and 22.3 °Brix on 11 and 23 April 2016. The Viognier was hand harvested at 21.2 °Brix on 11 April 2016.

DESTEMMING

70% of the fruit was de-stemmed, to limit extraction of tannins. The remaining 30% of the fruit was fermented separately with 100% whole bunches and Viognier skins, to provide another layer of complexity.

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 between 7 and 10 days to complete to dryness. During fermentation, the 'destemmed' juice component was hand plunged twice a day. The whole bunch component had a gentle pump over once a day. To improve the textural component both batches spent considerable time on skins post fermentation before being moved to the press.

PRESSING

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

MATURATION

After pressing, each batch completed malolactic fermentation in stainless steel tanks, before being racked into large barrels for maturation for a 12-month period. 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.

To enquire about allocation, contact info@samharropwine.com