

SAM HARROP

GRAND AMATEUR 2017 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 second Grand Amateur Watchmaker is a precise, flinty and mineral expression of chardonnay. This wine will reward patient wine lovers for 8-9 years from the vintage.

Lemon sorbet, vanilla and struck-match notes on the nose, combine seamlessly with hints of apple crumble and mandarin encased in a toasty cedar finish on the palate. 1200 bottles made.



HARVESTING

Hand harvested at 22.4 °Brix on 4 April 2017.

DESTEMMING

Whole bunch pressed, no destemming or crushing. Juice was settled at 6°C for 74 hours then racked into another tank to allow fermentation to commence.

FERMENTATION

Juice adjusted to 10ppm free SO₂ and inoculated with Torula in stainless steel before inoculating with traditional Burgundian yeasts CY3079. The fermenting must was racked to barrel to complete its fermentation at between 12-14°C.

A mixture of old and new, 228 litre French barrels were used. 23% of the final blend is made up of wine stored in new oak.

MATURATION

After fermentation the wine was stirred once a week for 2 weeks, then left to rest – free from sulphur – until March 2018. It was then racked, sulphured, filtered and bottled. The wine was further matured in bottle for 11 months before release. No MLF. No fining. Not cold stabilized so may throw a sediment in time. Membrane filtration at bottling.

Alcohol 13.5%

To enquire about allocation, contact info@samharropwine.com