

SAM HARROP

GRAND AMATEUR 2017 WATCHMAKER BARREL FERMENATED SAUVIGNON BLANC

Made with fruit from three very different vineyards in the Wairau Valley, and barrel fermented, this is a wine that speaks more of style than site.

2017 was a cooler, early vintage and the resulting wine is quite unique – carving its own niche somewhere between a white Graves, a modern Pouilly Fumé and a Marlborough Sauvignon Blanc.

Delicate boxwood, tomato leaf, lime and fully integrated cedar aromas waltz rather than tango from the glass. The palate is light and zesty but textured and salty on the finish.

What's better, it will age well for at least eight years – if you can resist.



HARVESTING

Fruit taken from three very different vineyards in the Wairau Valley Marlborough.

Hand harvested. Individual barrel selection. 1136 bottles produced.

DESTEMMING

Whole bunch pressed, no destemming or crushing.

Unsettled juice was racked into barrels for fermentation to commence.

FERMENTATION

Two different types of yeast were used. One yeast QA23 enhances Sauvignon varietal fruit character and the other CY3079 a Burgundy yeast strain more often used with Chardonnay for complexity and texture.

MATURATION

A new 228 litre and 3 x older 228 litre French barrel were used fermentation and maturation.

After fermentation, the wine was stirred once a week for 12 weeks, then sulphured and left to rest until February 2018. It was then racked, filtered and bottled in March 2018.

Alc. 12.5%

To enquire about allocation, contact info@samharropwine.com