

SAM HARROP

GRAND AMATEUR 2018 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 pristine, the 2018 Grand Amateur Gentleman expresses this exceptional elegant vintage beautifully. This wine is a touch richer and more intense than the modest 2017 and one that will reward patient wine lovers for at least 6-7 years from the vintage. Ripe raspberries, white pepper, savoury cedar and gunflint notes on the nose. Violets, grapefruit, raspberries and vanilla integrate beautifully on the palate. A refined and understated Syrah that will age superbly.



HARVESTING

Made from an MS (Mass Selection) clone of Syrah. The Syrah was hand harvested in near perfect condition at 21 °Brix from a very special vineyard in the Gimblett Gravels on the 9th April 2018.

DESTEMMING

100% of the fruit was de-stemmed, but not crushed to limit extraction of tannins. There was no whole bunch component in 2018.

FERMENTATION

The parcel was inoculated with a selected yeast and bacteria strains to aid the expression of site. The fermentation took place between 25°C and 30°C and took seven days to complete to dryness. During fermentation, the Syrah was hand plunged twice a day.

PRESSING

The wine was separated from the skins on the 20th April.

MATURATION

This wine spent 12-months in barrel. 33% of the blend was stored in new oak and the balance stored in a combination of 1 and 2 year-old 228 litre barrels from the renowned Ermitage Cooperage. The final blend was bottled in late May 2019. It has not had any fining and it has not been cold stabilized and may throw a harmless natural sediment as a result.

Alcohol 12.0%

To enquire about allocation, contact info@samharropwine.com