

SAM HARROP

GRAND AMATEUR 2018 MERCHANT HAWKES BAY CABERNET FRANC

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

The 2018 Grand Amateur Merchant is a fresh, cool climate red made exclusively from one of Hawkes Bays most exciting Cabernet Franc vineyards – The Howell Family Vineyard.

In the tradition of the finest barrel aged Loire Cabernet Francs where Sam worked for 6 years, this fresh, elegant and perfumed red will reward patient wine lovers for 8-9 years from the vintage. Blueberries, raspberries, Damson plums, dried thyme and background cedar notes from oak ageing.



HARVESTING

The fruit was hand harvested at 22 °Brix in near perfect condition on 12th April 2018.

DESTEMMING

The fruit was de-stemmed, but not crushed, into open top, stainless steel fermenters.

FERMENTATION

The parcel was inoculated with a selected yeast and bacteria strains to aid the expression of site. The fermentation took place between 24°C and 26°C and took 12 days to complete to dryness. During fermentation the wine was gently hand plunged to minimize phenolic extraction. Post fermentation, the wine was macerated on skins for 3 days.

PRESSING

The wine was gently separated from the skins and all hard pressings were declassified into another blend.

MATURATION

After pressing, the wine was aged in a combination of old and new 300 litre 'Hogshead' barrels from the renowned Ermitage Cooperage for 11-month period of maturation. 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. 12.5%

To enquire about allocation, contact info@samharropwine.com