

SAM HARROP

GRAND AMATEUR 2018 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 2018 Grand Amateur Watchmaker is a precise and mineral expression of chardonnay. 2018 was a superb growing season and this wine will reward patient wine lovers for 8-9 years from vintage.

A Flinty note flirts with lemon, Seville orange and vanilla on the nose and combine seamlessly with hints of crisp green apple and in a toasty cedar and salty finish on the palate. 1500 bottles made.



HARVESTING

Hand harvested at 21.4 °Brix on 7th March 2018.

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. 30% of the final blend is made up of wine stored in new oak.

MATURATION

After fermentation the wine was stirred once a week for 6 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 9 months before release. No Malo-lactic fermentation. 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