

SAM HARROP

GRAND AMATEUR 2019 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 2019 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 10-11 years from the vintage.

Raspberries, cassis, blueberries, plum and a hint of tomato leaf are wonderfully balanced by a background toasty, cedar from oak ageing. More structure than the 2018, but still a lighter expression of this noble variety.



HARVESTING

The fruit was hand harvested at 22.5 °Brix in near perfect condition on 10th April 2019

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 11 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 5 days.

PRESSING

The wine was gently separated from the skins. The pressings were then blended back after assessment. The tannins were fully ripe and not green at all. This important pressing component provides structure and weight to the wine.

MATURATION

After pressing, the wine was aged in a combination of old and new 300 litre 'Hogshead' barrels from the renowned Ermitage Cooperage for 12-month period of maturation. 29% new oak, but with all of this new oak component coming from the more subdued 300 litre barrels, sensorially at least, it seems more like 20% new oak component. The final blend was bottled mid-August 2020. It has not had any fining and it has not been cold stabilized and may throw a harmless natural sediment as a result.

Alcohol. 13%

To enquire about allocation, contact info@samharropwine.com