

# SAM HARROP

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## GRAND AMATEUR 2019 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 varieties, styles, and processes. Crafted for the love of wine, and the people who enjoy it.

### TASTING NOTES

While richer and more concentrated than the 2018, the 2019 Grand Amateur Watchmaker Chardonnay is still true to the Howell Vineyard qualities and is fresh, mineral and powerful. 2019 was another superb growing season and this wine will reward patient wine lovers for 8-9 years from vintage.

Candied oranges, white peach and cedar on the nose combine seamlessly with hints of lemon curd, apple crumble, vanilla and nectarine on the palate. The palate is rich and concentrated, weight with an electric zesty and salty acidity.



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### HARVESTING

Hand harvested at 21.5 °Brix on 15th March 2019.

### DESTEMMING

Whole bunch pressed, no destemming or crushing. Juice was settled at 6°C for 90 hours then racked into another tank to allow fermentation to commence.

### FERMENTATION

Juice adjusted to 15ppm free SO<sub>2</sub> 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 13-15°C.

A mixture of old and new, 228 litre French barrels were used. 41% of the final blend is made up of wine stored in new oak. The balance - evenly split between 1, 2 and 3 year-old barriques.

### MATURATION

After fermentation the wine was stirred once a week for 9 weeks, then left to rest – free from sulphur – until late February 2020 when was racked, sulphured, filtered and bottled. The wine was further matured in bottle for 9 months before release. Some partial and spontaneous malo-lactic fermentation adds to the silken texture. It has not had any fining and thus is suitable for vegans. It has not been cold stabilized and may throw a harmless natural sediment as a result.

Alcohol 12.5%

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*To enquire about allocation, contact [info@samharropwine.com](mailto:info@samharropwine.com)*