

# SAM HARROP

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## GRAND AMATEUR 2020 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

A fantastic vintage with a warm dry growing season ensured perfect ripening conditions and incredible fruit quality. The fruit had wonderful ripeness but with a vibrancy and spice unmatched in any vintage since our inaugural 2016 vintage. A complex and Syrah that is drinking beautifully at its launch - 14 months after bottling. This very special wine will improve for 7-8 years

Ripe blue, red fruits, white pepper and background cedar notes from 10 months in barrel. The wine has a sublime texture with an elegant attack, medium sized, supple tannins and fresh acidity. Balanced, complex and concentrated with great length.



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### HARVESTING

Made from an MS (Mass Selection) clone of Syrah. The Syrah was hand harvested in near perfect condition at 21.6 °Brix from a very special vineyard in the Gimblett Gravels on the 9th April 2020.

### DESTEMMING

100% of the fruit was de-stemmed, crushed to enhance extraction of ripe tannins. There was no whole bunch component in 2020.

### 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 28°C and took 7 days to complete to dryness. During fermentation, the Syrah was hand plunged twice a day.

### PRESSING

The wines were separated from the skins on the 16th April. The pressings were so ripe and supple they were put back into the blend with the lighter free run component to aid structure and quality.

### MATURATION

This wine spent 6 months in stainless steel tanks and then a further 9 months in barrel. 30% of the blend was stored in new 300 litre 'hogs head' barrel and the balance stored in a combination of 1-, 2- and 3-year-old 228 litre barrels from the renowned "Ermitage" and "Alan Fouquet" Cooperages. The final blend was bottled in July 2021. It has not had any fining and it has not been cold stabilized and so it may throw a harmless natural sediment as a result. The wine has received a course filtration to ensure the wine achieves its potential with time in bottle.

Alcohol 12.9%

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