

SAM HARROP

GRAND AMATEUR 2020 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 2020 Grand Amateur Merchant is a cool climate red made exclusively from one of Hawkes Bay's most exciting Cabernet Franc vineyards – The Howell Family Vineyard. A warm spring followed by a magnificent dry summer resulted in small berries in near perfect condition. A great vintage!

In the tradition of the finest barrel aged Loire Cabernet Franc's where Sam worked for 6 years, this fresh, elegant and perfumed red will reward patient wine lovers for 10-11 years from the vintage.

A richer, more structured style than earlier vintages. Ripe raspberry, plum and currants. Fresh and nuanced bell pepper and spicy floral notes add a layer of complexity. Toasted cedar, vanilla notes from oak ageing seem slightly more pronounced than seen in the 2019. The wine's superb concentration and slightly more robust structure demanded more time in barrel to mellow.



HARVESTING

The fruit was hand harvested at 23.5 °Brix in near perfect condition early April 2020.

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 8 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 a week.

PRESSING

The wine was gently separated from the skins. The pressings were then blended back after assessment.

MATURATION

After pressing, the wine was aged in a combination of old and new 228 litre barrels from various French Cooperages for 15-months. 27% new oak.

The final blend was bottled early September 2021. It has not had any fining and has not been cold stabilized - it may throw a harmless natural sediment as a result.

Alcohol. 14%

To enquire about allocation, contact info@samharropwine.com