

SAM HARROP

GRAND AMATEUR 2020 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 return to the more refined and vital style seen in 2018 after the more mineral and powerful 2019. Grand Amateur Watchmaker Chardonnay is still true to the Howell Vineyard qualities. 2020 was another superb growing season and this wine will reward patient wine lovers for 10-12 years from vintage.

Orange peel, nectarine, cinnamon with the slightest of hints of iodine and freshly toasted almonds. Less mineral and more transparent than 2019. Wonderful purity on a rich yet balanced palate. Lemon and peach come through on the palate that has super acidity providing freshness and length. Like other Watchmaker vintages, 2020 has that harmonious cedar complexity and a salty zing on the finish.



HARVESTING

Hand harvested at 21.1 °Brix on 8th March 2020.

DESTEMMING

Whole bunch pressed, no destemming or crushing. Juice was settled at 6-7°C for 70 hours then racked into another tank to allow fermentation to commence.

FERMENTATION

Juice adjusted to 15ppm 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 13-15°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. 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 2021 when was racked, sulphured, filtered and bottled. The wine was further matured in bottle for 24 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 13%

To enquire about allocation, contact info@samharropwine.com