

SAM HARROP

GRAND AMATEUR 2021 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 2021 Grand Amateur Merchant is a cool climate red made exclusively from one of Hawkes Bays most exciting Cabernet Franc vineyards – The Howell Family Vineyard. A warm spring followed 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 7-8 years from the vintage.

A return to the more elegant style of 2018, 2019 after the more structured style of 2020. The 2021 has raspberry, strawberries, grapefruit and currants. Fresh and nuanced tomato leaf and jalapeno pepper notes add a layer of complexity. Background toasted cedar notes from oak ageing bring a lovely complexity to this vibrant, vital, crunchy elegant Cabernet Franc.



HARVESTING

The fruit was hand harvested at 23.6°Brix in near perfect condition mid-April 2021.

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 25°C and 27°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 six days.

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 300 litre 'hogs head' barrels for 14-months. The oak was from various cooperages, including Saury and Ermitage. 66% 2 year old oak and 33% neutral 5 year old oak. The final blend was bottled early November 2022. It has not had any fining and it has not been cold stabilized and may throw a harmless natural sediment as a result.

Alcohol. 13.8%

To enquire about allocation, contact info@samharropwine.com