

# SAM HARROP

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## GRAND AMATEUR 2017 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

Polished, perfumed and pristine, the second Grand Amateur Gentleman expresses another cool vintage beautifully. This wine is lighter and more restrained than the 2016 and one that will reward patient wine lovers for at least 5-6 years from the vintage. Ripe raspberries, cracked pepper, white floral and hints of violets overlay integrated cedar from delicate oak handling.



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### HARVESTING

Made from an MS (Mass Selection) clone of Syrah. The Syrah was hand harvested at 21 °Brix from a very special vineyard in the Gimblett Gravels on the 6th April 2017.

### DESTEMMING

100% of the fruit was de-stemmed, but not crushed to limit extraction of tannins. There was no whole bunch component in 2017.

### FERMENTATION

The parcel was inoculated with a selected yeast strain to aid the expression of site. The fermentation took place between 25°C and 30°C and took seven days to complete to dryness. During fermentation, the Syrah was hand plunged twice a day.

### PRESSING

The wine was separated from the skins on the 18th April.

### MATURATION

This wine spent 11-months in barrel. 20% of the blend was stored in new oak and the balance stored in a combination of 1, 2 and 3 year-old barrels.

The final blend was bottled in late May 2018. It has not been cold stabilized and may throw a harmless natural sediment as a result.

Alc. 12%

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