

SAM HARROP

GRAND AMATEUR 2019 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

Power and elegance define the fourth, and in my opinion the finest, vintage of Grand Amateur Gentleman. A fantastic vintage which saw the weather turn from a wet spring to a dry, warm summer with cool nights, ensuring perfect ripening conditions and incredible fruit quality. The fruit had wonderful natural acidity and moderate potential alcohol at harvest. A small amount of chaptalisation during fermentation was employed to improve texture. A complex and wonderfully complete Syrah that is drinking beautifully at its launch - 14 months after bottling. This very special wine will improve for 7-8 years.

Ripe fruits of the forest, gunflint, pepper and beautifully integrated cedar notes from ageing in the very best barrels. The wine has a sublime texture with a rich attack, medium sized, supple tannins and fresh acidity. Balanced, complex and concentrated with great length.



HARVESTING

Made from an MS (Mass Selection) clone of Syrah. The Syrah was hand harvested in near perfect condition at 21.8 °Brix from a very special vineyard in the Gimblett Gravels on the 6th April 2019.

DESTEMMING

100% of the fruit was de-stemmed, but not crushed to limit extraction of tannins. There was no whole bunch component in 2019.

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 30°C and took 8 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 17th 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 15-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 late June 2020. 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 13.0%

To enquire about allocation, contact info@samharropwine.com