

SAM HARROP

BRIDGE PA

CABERNET FRANC 2018 HAWKES BAY

Our sub-regional series brings to life the idea of sense of place in wine. Made from the very best parcels of exceptional single vineyards, these wines express an abundance of personality and character, unique to these sites. Working in his trademark sympathetic, low intervention manner, Sam embraces further experimentation to craft wines that reflect a true sense of place – the culmination of soil qualities, climate and the interpretation of the grower and winemaker. They can be enjoyed youth but have the capacity to improve with age for many years. These are wines that can measure up to the very best in the world, within their class.

Bridge Pa is an exciting sub-region on the western side of the Heretaunga plains in Hawkes Bay. Cooler than its more famous neighbour – the Gimblett Gravels – it is known for the production of exceptional red and white wines.

TASTING NOTES

The 2018 Bridge Pa Cabernet Franc is a fresh, cool climate red made exclusively from one of Hawkes Bays most exciting Cabernet Franc vineyards – The Howell Family Vineyard.

In the tradition of the finest barrel aged new wave Bourgueil - Sam's favourite Cabernet Franc producing A.O.C. This elegant yet structured red will reward patient wine lovers for 7-8 years from the vintage. Raspberries, plums, cassis, tomato leaf, violets and toasty cedar notes from oak ageing.



HARVESTING

The fruit was hand harvested at 22.2 °Brix in near perfect condition on 12th April 2018.

DESTEMMING

The fruit was de-stemmed, but not crushed, into open top, stainless steel fermenters.

FERMENTATION

The parcel was inoculated with D254 yeast strain and 24 hours later VP41 LAB strain was added to aid the expression of site. The fermentation took place between 24°C and 26°C and took 12 days to complete to dryness. During fermentation the wine was gently hand plunged to minimise phenolic extraction. Post fermentation, the wine was macerated on skins for three days.

MATURATION

After pressing, the wine was aged in a combination of old and new 228 litre barrels from the renowned Tonnellerie Ermitage Cooperage for 12-month period of maturation. 40% new oak. The final blend was bottled in late June 2019. It has not had any fining and it has not been cold stabilized and may throw a harmless natural sediment as a result.

Alcohol 12.8%

To enquire about allocation, contact info@samharropwine.com