

SAM HARROP

BRIDGE PA

CHARDONNAY 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 first release of this cuvee from an exceptional Chardonnay parcel in the renowned Howell Family Vineyard. 2018 was a fantastic vintage and the fruit demanded a little bit more new oak and malolactic fermentation influence to express the vintage characteristics. Made in a classic minimal intervention-Burgundian manner, with an extended period in barrel and some battonage over the first 3-months.

Hints of orange peel and candied lime tango with cedar and toasted almond on the nose. On the palate the wine shows great power and presence on the attack, with a rich silky textured mid palate supported by a core and zesty acid line, providing length and balance. This wine will age extremely well over the next five-six years. Only 860 bottles made.



HARVESTING

Hand harvested at 21.4 °Brix on 13h March 2018.

DESTEMMING

Whole bunch pressed, no destemming or crushing. Juice was settled at 6°C for 72 hours then racked into another tank to allow fermentation to commence.

FERMENTATION

Juice adjusted to 25ppm free SO₂ immediately after pressing and inoculated with Torula in stainless steel before inoculating with CY3079 – a classic Burgundian strain of *Saccharomyces cerevisiae* – a strain selected from nature and well known for long, slow and complex ferments. The fermenting must, was racked to 3 beautiful Tonnellerie Ermitage (228 litre) barrels, to complete its fermentation at between

11-13°C. 1 x new; 1 x 1-year old; and 1 x 2-year old barrels. All barrels were medium toast.

MATURATION

After fermentation the wine was left to rest in barrel on fermentation lees – free from sulphur – for 15 months, until late July 2019. At this point two of the three barrels were inoculated with D254 (a strain of lactic acid bacteria). After MLF was complete (62 days later), the wine was sulphured and left on gross fermentation lees in barrel for a further month, before bottling in early November 2019. No fining. Minimal sulphur addition before bottling. The wine was not cold stabilized and thus may throw a sediment in time. The wine went through membrane filtration at bottling as only 66% of the wine went through MLF.

Alcohol 13.0%

To enquire about allocation, contact info@samharropwine.com