

SAM HARROP

BRIDGE PA

FIANO 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

Fiano's established home is Campania in Southwest Italy, where great examples are revered for style somewhere between a stunning Chardonnay and a dry Riesling. Compared to other grapes, it is low-yielding and thus often overlooked by commercial wineries. However it is well worth the work, showing delicate floral and spice aromas that mellow and honey over time, giving way to great texture and impressive acidity.

This noble variety seems to have found its home at the stunning Howell Family vineyard, off Maraekakaho Road in Bridge Pa – one of a handful of Fiano plantings in New Zealand.

White floral, stonefruit, lemon zest and hint of brioche on the nose. On the palate these flavours merge with a touch of marmalade and cedar. A rich, textured, ripe wine with a zesty fresh finish. 900 bottle made.



HARVESTING

Hand harvested at 23.3 °Brix on 10th April 2017.

DESTEMMING

Whole bunch pressed, no destemming or crushing. Juice was settled at 6°C for 48 hours then racked into another tank to allow fermentation to commence.

FERMENTATION

Juice adjusted to 10ppm free SO₂ and inoculated with Torula in stainless steel before inoculating with HPS – a high polysaccharide producing strain of *Saccharomyces cerevisiae*. The fermenting must was racked to 5 and 6 year old 300 litre barrels to complete its fermentation at between 12-14°C.

MATURATION

After fermentation the wine was left to rest in barrel – free from sulphur – until October 2018. It was then sulphured and left on gross fermentation lees in barrel for a further 4 months before bottling in late February. No MLF. No fining. Not cold stabilized and thus may throw a sediment in time. Membrane filtration at bottling.

Alcohol 13.7%

To enquire about allocation, contact info@samharropwine.com