

SAM HARROP

BRIDGE PA

FIANO 2019 HAWKES BAY

Tūrangawaewae is a Māori word that refers to a strong sense of identity or belonging felt through deep connection to a place.

Our Tūrangawaewae 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 Pā – one of a handful of Fiano plantings in New Zealand. 2019 was a low yielding and wonderful vintage with a warm and very dry March allowing for late varieties like Fiano to fully ripen in perfect condition. 2019 is truly a great vintage! White floral, lemon curd, fresh pear and the slightest hint of almond on the nose. On the palate this is an extremely pristine, pure wine. Rich, yet linear and saline at the same time. Will age extremely well over the next few years. 890 bottles made.



HARVESTING

Hand harvested at 23.6 °Brix on 30th March 2019.

DESTEMMING

Whole bunch pressed, no destemming or crushing. Juice was settled at 6°C for 82 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 3 beautiful 6- year old (neutral) Francois Freres 228 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 late November 2019. It was then sulphured and left on gross fermentation lees in barrel for a further 2 months before bottling in late February. No MLF. 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 the wine did not go through MLF.

Alcohol 13.7%

To enquire about allocation, contact info@samharropwine.com