

SAM HARROP

BRIDGE PĀ

CHARDONNAY 2020 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 Pā 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 second release of this cuvée from a wonderful Chardonnay parcel in the renowned Howell Family Vineyard. 2020 was an exceptional vintage. Made in a classic minimal intervention - Burgundian manner, with an extended period in barrel and some battonage over the first 3 months.

Lemon, limes, mandarins and subdued vanilla notes on the nose. These citrus aromas combine seamlessly with hints of crisp green apple and a toasty crumble, cedar palate. Rich palate and silky texture. Slightly leaner style than 2018 Bridge Pā. 800 bottles made.



HARVESTING

Hand harvested at 21 °Brix on 9th March 2020.

DESTEMMING

Whole bunch pressed, no destemming or crushing. Juice was settled at 6°C for 57 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 4-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 14 months, until late May 2021. At this point one of the three barrels were inoculated with VP41 (a strain of lactic acid bacteria). After MLF was complete (43 days later), the wine was sulphured and left on gross fermentation lees in barrel for a further month, before bottling in early July 2021. 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 33% of the wine went through MLF.

Alcohol 13%

To enquire about allocation, contact info@samharropwine.com