

SAM HARROP

BRIDGE PA

FIANO 2020 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.

A warm, dry and stunning growing season ensured a relatively early harvest, with a riper, more intense floral spectrum at lower sugars than seen in earlier vintages. On release the wine had aromas of stone fruits, limes, fennel and a hint of green tea. On the palate white floral, lime and pears dominate with a subtle barley sugar note that mingles with an electric acidity on the finish. Textural, precise and mineral. This will improve age for at least 10 years. 1036 bottles made.



HARVESTING

Hand harvested at 22.7 °Brix, pH 3.19 and Total Acidity of 8g/l on 23rd March 2020.

DESTEMMING

Whole bunch pressed, no destemming or crushing. Juice was settled at 6°C for 24 hours then racked into another tank to allow fermentation to commence.

FERMENTATION

Juice adjusted to 8ppm free SO₂ and inoculated with Torula in stainless steel before inoculating with HPS – a high polysaccharide producing strain of *Saccharomyces cerevisiae*. The 800 litres fermenting must was then transferred to 3 different barrels – Two 300 litres hogsheads and 3 year old 228 litre barrique to complete fermentation at around 12°C.

MATURATION

After fermentation the wine was left to rest in barrel – free from sulphur – for an extended period. In early November the 300 litre was inoculated with lactic acid bacteria and completed MLF in mid-December. The other two barrels saw no MLF. All three barrels remained on gross lees in barrel until March 2021 (no stirring), when the components were blended and chilled to 4 degrees C for 3 weeks, before bottling in early April. The wine was not cold stabilized. As such the wine may throw a sediment in time. No fining, so suitable for vegans. Membrane filtration at bottling.

Alcohol 13.5%

To enquire about allocation, contact info@samharropwine.com