

SAM HARROP

BRIDGE PĀ

CHARDONNAY 2021 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 third release of this cuvée from a wonderful Chardonnay parcel in the renowned Howell Family Vineyard. 2021 was another exceptional vintage. Made in a classic minimal intervention - Burgundian manner, with an extended period in barrel and some battonage over the first 3 months. 70% of the wine went through Malo-lactic acid fermentation for enhanced textural qualities.

Lime zest, fresh pineapple, cedar and brioche on the nose and palate. The wine has a rich powerful attack, with a silky, layered mid palate supported by crisp acidity. This wine will improve with age over the next four – five years. Slightly richer and riper than the 2020 vintage, with a touch more oak to support the power of this exceptional vintage.

916 bottles made.

HARVESTING

Hand harvested at 22.9 °Brix on 6th March 2021.

DESTEMMING

Whole bunch pressed, no destemming or crushing. Juice was settled at 5-6°C for 40 hours then racked into another tank to allow fermentation to commence.

FERMENTATION

Juice adjusted to 20ppm 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 2 x 228 litre barrels and 1 x 300 Litre (both from the renowned Tonnellerie Ermitage cooperage), to complete fermentation at between 12-14°C.

40% new oak (300 litre); 30% 1 year old; 30% 2 year old (both 228 litre) 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 Feb 2022. At this point one of the three barrels were inoculated with VP41 (a strain of lactic acid bacteria).

After MLF was complete (30 days later), the wine was sulphured and left on gross fermentation lees in barrel for a further 10 weeks, before bottling in mid-June 2022. 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 70% of the wine went through MLF.

Alcohol 14%



To enquire about allocation, contact info@samharropwine.com