

SAM HARROP

BRIDGE PĀ

FIANO 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

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.

Another warm, dry and stunning growing season with tiny yields, resulting in impressive concentration and power. On release the wine had aromas of with orange peel, fresh apple, white florals and gunflint. On the palate limes and honeydew dominate with a subtle cedar crumble and fresh butterscotch note. Despite the ripeness and warmth, the natural acidity is once again electric. More textured and mineral than previous vintages. With power and elegance defining this vintage, the Bridge Pā 2021 Fiano will improve for at least 7 years. Only 743 bottles made.



HARVESTING

Hand harvested at 23.7 °Brix, pH 3.15 and Total Acidity of 7.3g/l on 27th March 2021.

DESTEMMING

Whole bunch pressed, no destemming or crushing. Juice was settled at 5°C for 24 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 730 litres fermenting must was then transferred to 3 different barrels – One 6 year old 300 litre hogshead and two 3 year old 228

litre barriques, to complete fermentation at around 13°C.

MATURATION

After fermentation the wine was left to rest in barrel – free from sulphur – for an extended period. All barrels were inoculated with bacteria in January and completed MLF in March 2022. This is the first Fiano we have made with 100% MLF, so it is more textured and more complex than earlier vintages. In late April the components were blended and chilled to 4 degrees C for 5 weeks, before bottling in early June. The wine was not cold stabilized. As such the wine may throw a sediment in time. No fining, so the wine is suitable for vegans. Membrane filtration at bottling.

Alcohol 14%

To enquire about allocation, contact info@samharropwine.com