

# SAM HARROP

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## OMAHU

### SYRAH 2017 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.

This wine was made from fruit taken from an exceptional Gimblett Gravels Syrah vineyard.

### TASTING NOTES

This Syrah is the antithesis of the big, rich, ripe Syrah's that are abundantly available. Confronted with a major weather event in early April, the fruit was harvested at a relatively low potential alcohol level. The exceptional quality of this special vineyard in conjunction with a wonderful growing season, ensured that despite the low sugars, the phenolics were perfectly ripe at harvest. With lovely acidity, refined tannins and superb flavor intensity, the wine was always destined for extended barrel and bottle ageing. Two years in barrel before bottling and then a further year in bottle before release in July 2020, reveals a unique wine that will age for a very long time.

Raspberry, white pepper, cedar, poached pears, plums and hints of fresh coconut make for a highly complex nose. The wine has fine-grained, delicate tannins, with a light mid-palate texture more aligned with Burgundian Pinot Noir than Hawkes Bay Syrah. Fresh acidity that lengthens and balances the palate brings length, freshness and vitality. 1000 bottles made.

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### HARVESTING

Made from an MS (Mass Selection) clone of Syrah. The Syrah was hand harvested at 21 °Brix on the 6th April 2017.

### DESTEMMING

100% of the fruit was de-stemmed, but not crushed to limit extraction of tannins.

### FERMENTATION

The juice was inoculated with the Clos yeast strain to accentuate the spice of this unique vintage. The fermentation took place between 23°C and 26°C and took seven days to complete to dryness. During fermentation, the Syrah was hand plunged twice a day.

### MATURATION

This wine spent 24-months in barrel. 40% of the blend was stored in new oak and the balance stored in 2 and 3 year-old barrels.

The final blend was bottled in May 2019. It has not been cold stabilized and may throw a harmless natural sediment as a result. No fining agents used. Membrane filtration at bottling.

Alcohol 12.0%



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*To enquire about allocation, contact [info@samharropwine.com](mailto:info@samharropwine.com)*