

SAM HARROP

ONETANGI

SYRAH 2018 WAIHEKE ISLAND

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.

Despite its modest 50 hectare Syrah planting Waiheke Island has gained a global reputation for textured, yet abundantly elegant and peppery, cool climate Syrahs.

TASTING NOTES

This Syrah is the antithesis of the big, rich, ripe Syrahs that are abundantly available, speaking directly to its special place in the world: Waiheke Island.

The Jomara Vineyard in Waiheke's Onetangi Valley is planted on steeply terraced, northwest facing clay soil. This gives the fruit sunshine hours and warmth needed to achieve perfect ripeness. With the ocean just down the road, cool afternoon sea breezes ensure that the grapes keep their acidity, freshness and elegance.

Raspberry, strawberry and pink grapefruit notes mingle with perfumed floral, thyme, cedar and white pepper. The wine has fine-grained, silky tannins, with supple mid-palate texture and moderate to fresh acidity that lengthens and balances the palate. 1300 bottles made.



HARVESTING

Different parcels hand harvested between 25th March and the 6th April 2018 between 20.8 °Brix and 22.6 Brix.

DESTEMMING

Destemmed with crushing into open top fermenters. No pre-fermentation maceration.

FERMENTATION

Juice adjusted to 20ppm free SO₂ and inoculated with D254– a high polysaccharide producing strain of *Saccharomyces cerevisiae*. Fermented in stainless steel tanks between 26-30 degrees C. Hand-plunged twice a day.

MATURATION

After pressing the wine was settled for 5 days and then racked and inoculated with a selected strain of lactic acid bacteria before going into old and new 225 litre barrels for 8 months before racking in mid-December 2019. The wine has 18% new oak in the blend - the balance equally split between 1, 2, 3 and 4 year old barrels. After racking the wine was left to rest in tank for a month at 5 degrees, before coarse filtration at bottling.

Alcohol 13.0%

To enquire about allocation, contact info@samharropwine.com