

SAM HARROP

BRIDGE PĀ

FIANO 2022 HAWKES BAY

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.

A challenging growing season with early summer rains and a warm growing season lead to an earlier harvest and tiny yields. The fruit quality and flavours at harvest were once again exceptionally clean bunches. Fiano has thick skins and loose bunches, and if farmed well (as was the case in the Howell Vineyard in 2022), performs well in more humid years like 2022.

On release the wine had aromas of ripe citrus, apple strudel and a floral profile. On the palate there is a marmalade note and hint of white pepper. While the wine has oak influence there is no cedar or toasty flavours so often seen in barrel-aged whites. Despite the ripeness and warmth, the natural acidity is once again electric, providing a lift and zest to the palate. This vintage has lovely ripeness, weight and texture. The DNA of this vineyard is evident in the 2022 as it has been since the first vintage in 2018 – precise, mineral and linear. The 2022 will improve towards its apex for at least 5 years. Only 749 bottles made.

HARVESTING

Hand harvested at 23.0 °Brix, pH 3.1 and Total Acidity of 7.8g/l on 22nd March 2022.

DESTEMMING

Whole bunch pressed, no destemming or crushing. 25ppm of SO₂ was added at after pressing. Juice was settled at 5°C for 60 hours then racked into another tank before inoculation.

FERMENTATION

Torulaspora rehydrated and added to juice stainless steel before inoculating with HPS – a high polysaccharide producing strain of *Saccharomyces cerevisiae*, 23 days later. 24 hours later the 600 litres of fermenting must was then transferred to 3 different barrels – Two 7-year-old

litre hogshead and one 3-year-old 228 litre barrique, to complete fermentation at around 13°C.

MATURATION

After fermentation the wine was left to rest in the two old hogsheads – free from sulfites – for an extended period. Both barrels were inoculated with bacteria in October and completed MLF in late November 2022 at which time a small amount of SO₂ was added. After 12 ½ months in barrel, the components were blended in late-April and chilled to 4 degrees C for 3 weeks, before bottling on the 20th July. 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 13.6%



To enquire about allocation, contact info@samharropwine.com