

SAM HARROP

GRAND AMATEUR 2021 GENTLEMAN

HAWKES BAY SYRAH

Grand Amateur is a nod to brave and curious souls, past and present, who pursue their own beliefs, fund their own discoveries and pave their own paths. Handmade with autonomy and devotion, these wines are a fresh take on varietals, styles, and processes. Crafted for the love of wine, and the people who enjoy it.

TASTING NOTES

2021 was another superb growing season and this wine will reward patient wine lovers for at least a decade from vintage. The fruit was in perfect condition and had wonderful ripeness, but with a purity, vibrancy and concentration that we have not seen in the Grand Amateur prior to this vintage.

Quite closed, with dark berry fruits, cracked pepper, floral notes and superbly integrated cedar notes from 10 months in barrel. The wine has a rich, but balanced palate weight with medium sized tannins, and trademark fresh acidity. Youthful, closed, perfumed and abundant in personality and class. One to keep in the cellar.



HARVESTING

A blend of Hawkes Bay and Waiheke Island fruit. Made from an MS (Mass Selection) clone of Syrah in both regions. The Hawkes Bay Syrah was hand harvested in near perfect condition at 22.3 °Brix from a very special vineyard in the Gimblett Gravels on the 2nd April 2021. The Waiheke Island fruit (that makes up 14% of the blend) was harvested in late February at 21.6 Brix in perfect condition.

DESTEMMING

100% of the fruit was de-stemmed, crushed to enhance extraction of ripe tannins. There was no whole bunch component in 2021.

FERMENTATION

The parcel was inoculated with a selected yeast and bacteria strains to aid the expression of site. The fermentation/s took place between 23°C and 26°C and took 7-9 days to complete to dryness. During fermentation, both Syrah parcels were gently hand-plunged twice a day.

PRESSING

The wines were separated from the skins after 15 days. The pressings were so ripe and supple they were put back into the blend with the lighter free-run component to aid structure and quality.

MATURATION

This wine spent 4 months in stainless steel tanks and then a further 14 months in barrel. 20% of the blend was stored in new 300 litre 'hogs head' barrel and the balance stored in a combination of 1-, 2- and 3 and 4-year-old 228 and 300 litre barrels from the renowned "Ermitage" and "Alan Fouquet" Cooperages. The final blend was bottled in Sept 2022. It has not had any fining and it has not been cold stabilized and so it may throw a harmless natural sediment as a result. The wine has received a course filtration to ensure that wine achieves its potential with time in bottle.

Alcohol 13%

To enquire about allocation, contact info@samharropwine.com