

# SAM HARROP

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## GRAND AMATEUR 2021 WATCHMAKER

### HAWKES BAY CHARDONNAY

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

A ripe, transparent and flinty style reminiscent of the 2019 Watchmaker. 2021 was another superb growing season and this wine will reward patient wine lovers for 8-10 years from vintage.

Stone fruits, lemon, cedar and gunflint. Bursting with mineral aromas with wonderful transparency on a rich, yet balanced palate. Limes and apricots come through on the palate that has super acidity. The 2021 Watchmaker has less new oak influence than other vintages, but still has the trademark salty zing on the finish.



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### HARVESTING

Hand harvested at 23 °Brix on 10th March 2021.

### DESTEMMING

Whole bunch pressed, no destemming or crushing. Juice was settled at 6-7°C for 65 hours then racked into another tank to allow fermentation to commence.

### FERMENTATION

Juice adjusted to 20ppm free SO<sub>2</sub> and inoculated with Torula in stainless steel before inoculating with traditional Burgundian yeasts CY3079. The fermenting must was racked to barrel to complete its fermentation at between 13-15°C.

A mixture of old and new, 228 litre French barriques were used. 15% of the final blend is made up of wine stored in new oak. 46% in 1-year-old; 15% in 2-year-old and the remaining 24% in 3-year-old. 60%

of the wine went through malolactic fermentation to soften acidity and enhance the silken texture of the wine.

### MATURATION

After fermentation the wine was stirred once a week for 6 weeks, then left to rest – free from sulphur – until late March 2022 when was racked, sulphured, filtered and bottled. The wine was further matured in bottle for 24 months before release. Some partial and spontaneous malo-lactic fermentation adds to the silken texture. It has not had any fining and thus is suitable for vegans. It has not been cold stabilized and may throw a harmless natural sediment as a result.

Alcohol 14%

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