

Blank Canvas

Blank Canvas Riesling 2013

TASTING NOTE This wine features bright, balanced acidity that whets the appetite. It brims with flavours of old-fashioned lemonade, lime and honeysuckle and is completed by a zesty, satisfyingly long finish. There is a flush of sweetness on the front palate, but its acidity ensures it finishes dry. Its lower alcohol level (9% abv) means it is an excellent low-calorie wine option, and a perfect choice to accompany lunch or as a pre-dinner enrichment.

VINTAGE The 2013 vintage heralded unusually warm days but characteristic cold nights. The autumn was dry and the vintage was compact with varieties attaining ideal ripeness levels all near the same time. The Riesling fruit was some of the first to come into the winery as we wanted to capture the lemonade and fresh citrus characteristics, as well as keep alcohol levels low.

VITICULTURE The fruit came from a single vineyard in the Blind River subregion, located in the south of the Awatere Valley. The schistous, gravelly soils impart a complex mineral edge to the fruit, and the cool microclimate makes this vineyard particularly well suited to this style of wine. This vineyard belongs to the Barker family who reside close by. It is VSP trained and cane-pruned.

WINEMAKING The fruit was harvested by machine at night early on in the Marlborough harvest. Quick transport to the winery saw the grapes being destemmed, crushed and pressed in a gentle pneumatic press to avoid skin-contact and the extraction of harsh phenolics. We wanted only free run juice for this wine, so the pressings were eliminated and the free-run juice went to stainless steel tank to settle and then ferment at cool temperatures. The fermentation was arrested when we determined the wine had an ideal acid/residual sugar balance. We believe Riesling is best in a low-alcohol style where the natural acidity is poised with natural residual sugar. This resulting wine has 9% alcohol leaving a fresh, light, fruit-driven style.

FOOD MATCH This wine is a great match with Asian inspired cuisine, especially Thai, as it can handle spice due to its low alcohol level, high acidity and touch of residual sugar which all counter the effects of 'heating up' the palate. Try pairing it with dishes such as Thai Green Curry, Spicy Thai Salad, Sashimi, or Hot and Sour Fish Soup.

TECHNICAL ANALYSES

Alcohol	9.0%	pH	3.12
Residual Sugar	26 g/L	Acidity	8.8 g/L

ENDORSEMENTS:

91 Bob Campbell MW,
The Real Review.
17.5 Julia Harding MW,
JancisRobinson.com

