

Blank Canvas

Blank Canvas 'Abstract' Sauvignon Blanc 2016

TASTING NOTE While the classic expression of this famous wine style is about fruit purity and crispness, this wine represents an alternative interpretation. 'Abstract' is a departure from the norm. This wine is all about texture and layers of aromatic complexity derived from both fruit and winemaking. The Holdaway family vineyard in Dillons Point provides the pillar of blackcurrant, passionfruit and its signature salty minerality, while the 100% wild yeast fermentation in seasoned French oak puncheons offers savoury attraction and complexity on the palate.

VINTAGE The 2016 vintage had the threat of severe drought hanging over it as El Nino conditions enveloped the start of the growing season through to January. Much needed rain events in mid-January and again in March however replenished the rivers and soil moisture. A higher than average number of growing degree days was experienced meaning the rainfall near the start of the harvest period did not impact the fruit adversely and kept the canopies healthy. Warm Autumn days and cool nights enabled long-hang time. Acidity was retained in Dillons Point more than other sub-regions due to the proximity to the sea. In general, coastal areas performed well in 2016.

VITICULTURE The fruit came from a single vineyard in the Dillons Point sub-region located on the coastal fringe of the Wairau Valley. This vineyard belongs to the Holdaway family who have been farming in Marlborough for generations – currently run by Alan and his son Richard. They practice sustainable viticulture with such things as their own compost and mulching preparations to maintain organic matter in the soil. The soils are fertile and deep but well-drained, with plenty of mineral nutrients which is perfect for nutrient hungry Sauvignon. The vineyard is VSP-trained and cane-pruned.

WINEMAKING The grapes were hand-harvested and transported with haste to the winery. There, they were whole-bunch pressed with the free run juice only going to three to five-year-old French oak puncheons (500l). The wine was allowed to ferment naturally with wild yeasts and on full solids. The wine was left to mature in these seasoned oak puncheons for a period of 11 months, and then two more months in tank on lees before being bottled unfiltered and without any fining on 22nd June 2017.

276 cases produced.

TECHNICAL ANALYSES

Alcohol	13%	pH	3.17
Residual Sugar	Nil	Acidity	6.1 g/L

ENDORSEMENTS:

95/100 Bob Campbell
MW,
The Real Review.
Top 100 New Releases,
Gourmet Traveller WINE
GOLD MEDAL, Six
Nations Wine Challenge,

