

Blank Canvas

Blank Canvas Sauvignon Blanc 2016

TASTING NOTE This single vineyard rendition of Sauvignon Blanc is sourced from the Holdaway vineyard at Dillons Point – my favourite sub region for the variety. It is a classic expression of Marlborough Sauvignon Blanc, being 100% tank fermented, but it offers complexity of texture and a mineral drive that summons river stones and sea spray. Blackcurrant, guava and passionfruit are captured alongside the subtlest hint of lemongrass. This wine is focused and explosive on both nose and palate yet remains elegantly balanced and distinctly salty.

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 were 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 reintroduce organic matter into the soil. The soils are fertile and deep with plenty of mineral nutrients which is perfect for nutrient hungry Sauvignon. The vineyard is VSP-trained and cane-pruned.

WINEMAKING The grapes were harvested by machine in the cool of the night to ensure no harsh phenolics were extracted and acidity preserved. Fruit was pressed off quickly to avoid skin contact and drained straight to one small tank. The juice was settled naturally and fermented in stainless steel at cool temperatures. With minimal intervention throughout, the wine was bottled on 20th September 2016.

FOOD MATCH The distinctive mineral saltiness of this wine makes it a match made in heaven for seafood, particularly oysters or lightly seared scallops.

TECHNICAL ANALYSES

Alcohol	13%	pH	3.35
Residual Sugar	3.5 g/L	Acidity	7.2 g/L

ENDORSEMENTS:

95 Bob Campbell MW,
The Real Review.
17 Julia Harding MW,
JancisRobinson.com

