

# Blank Canvas

## Blank Canvas Sauvignon Blanc 2017

**TASTING NOTE** This single vineyard rendition of Sauvignon Blanc is sourced from the Holdaway vineyard at Dillons Point – our 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** We sound very French when we say “we harvested just before the rain”, but we actually, honestly did. 2017 was unprecedented in Marlborough, being hit by not one but two tropical cyclones during the peak of harvest. Cyclone Debbie lashed her fury on the region on the 2<sup>nd</sup> April and we opportunely picked on the evening of 1<sup>st</sup> April to have our fruit safely tucked into the winery before daylight. The second cyclone, Cook, hit on 13<sup>th</sup> April. Storms aside the weather leading up to harvest was very favourable and the flavours exceptional. Because of the rain events and cloudy skies, ripening slowed and an appropriate yield was crucial to obtain the desired level of ripeness.

**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 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 7<sup>th</sup> June 2017, one of the very first on the market in the world due to the small production and single vineyard nature of the wine – no blending was involved!

**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	3.2
Residual Sugar	1.3 g/L	Acidity	7.1 g/L

**ENDORSEMENTS:**  
93 Bob Campbell MW,  
The Real Review.  
17 Julia Harding MW,  
JancisRobinson.com

