

Blank Canvas

Blank Canvas 'Reed' Chardonnay 2018

TASTING NOTE The 'Reed' Chardonnay is an incredibly textured, savoury wine. It summons a tightly-coiled white peach, grapefruit and toasted hazlenut aroma profile, which is complemented by complex flint and silex nuances. Its vividly sketched acidity allows it to carry the powerful but savoury oak in a defined yet impressive manner. Tiny yields in 2018 meant that only 1.5 tonnes of grapes were harvested, and two 500L French oak puncheons were yielded. One of these was once used, and the other was new, giving beautiful subtle toast and spice notes. This is a wine for drinking now for its crystalline purity, or cellaring and reaping the benefits of tertiary development in many years to come.

VINTAGE A dry and hot summer looked promising for a good vintage with maturity tracking 2-3 weeks ahead of normal. Although significant rainfall occurred in late summer into early autumn, it provided relief for the vines and slowed down ripening. Yields of Chardonnay region-wide were lower because of disease pressure and the need for rigorous selection in the vineyard, however we were extremely happy with the flavours and intensity that resulted.

VITICULTURE The 'Reed' vineyard is home to dedicated growers and friends Pete and Anne Reed. Situated at the mouth of the Waihopai Valley, they first planted vines on their land in 2001. Our parcel of Chardonnay is top-grafted onto ancient Gewurztraminer vines so while the top-graft is young, the vine roots go deep. The parcel is 100% Clone 95 Chardonnay, which we love for its elegance and aromatic complexity. We hand-harvested this fruit on the 29th March 2018.

WINEMAKING Simply and sincerely made, this Chardonnay was gently whole-bunch pressed with the very cloudy free-run juice only going to two French oak puncheons (500L). There we left it to kick off wild fermentation. One puncheon was new, one once used. The wine was left to its own devices, without sulphur or lees stirring throughout maturation, and it underwent natural malolactic fermentation in the Spring. Nearly exactly 12 months after harvest we carefully racked it and bottled it without filtration on 19th March 2019.

1200 bottles produced.

TECHNICAL ANALYSES

Alcohol	13.1%	pH	3.48
Residual Sugar	Nil	Acidity	5.2 g/l

ENDORSEMENTS:

95 Bob Campbell MW
18 JancisRobinson.com
95 Gourmet Traveller WINE –
Top 100 New Releases.

