

# Blank Canvas

## Blank Canvas Gruner Veltliner 2013

**TASTING NOTE** A wine of wonderful, pure aromatics this Gruner exemplifies classic notes of mandarin and ripe peach with an underlying trace of white pepper. The oak featuring in the wine is only obvious if you are told about it – it is there to provide richness and weight to the mid-palate, which is why we chose large French oak puncheons to do the job. A model vintage in Marlborough provided warm sunny days and cool nights which enabled all-important retention of acidity and ripeness of fruit. The result is a well-structured, luscious rendition of an Austrian classic.

**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. As a result of the warm vintage, Gruner Veltliner was ready slightly earlier than typical, achieving excellent ripe fruit flavours.

**VITICULTURE** The fruit came from a single vineyard in the Rapaura subregion belonging to grower and long-term friend Malcolm Adams. Berekah Estate has two hectares of Gruner Veltliner planted with a mixture of the two clones available in New Zealand. It was at Matt's suggestion that Malcolm took the plunge to plant the new-fangled variety and with now four vintages under its belt it is performing very well on the free-draining, young alluvial soils. The vines are VSP trained and cane-pruned.

**WINEMAKING** The grapes were harvested by hand during the cool early morning near the end of the Marlborough harvest. Quick transport to the winery saw the grapes being de-stemmed, crushed and pressed in a gentle pneumatic press to avoid skin-contact and the extraction of harsh phenolics. A press cut was also made. Free run juice went primarily to stainless steel tank to ferment cool, and a 25% portion was split equally into new and used French oak puncheons (500L) where it matured for 8 months. We have six of these puncheons and we love the subtle oak character and weight it gives the wine. The batches were kept separate until January when the blend was assembled, and the finished wine was bottled in March.

**FOOD MATCH** With its citrus and hints of white pepper, this wine is a beautiful dish with Ceviche (Marinated Fish Salad), any grilled white fish or chicken infused with orange or paired with an orange and almond salad.

### TECHNICAL ANALYSES

Alcohol	13%	pH	3.23
Residual Sugar	3.3 g/l	Acidity	5.9 g/L

**ENDORSEMENTS:**  
94 Bob Campbell MW  
17 Julia Harding MW  
5\* Michael Cooper  
5\* 'Top 25 Wines of 2018'  
Raymond Chan  
91 Decanter Magazine

