

# Blank Canvas

## BLANK CANVAS RIESLING 2018

**TASTING NOTE** This wine features bright, balanced acidity that whets the appetite. It brims with flavours of old-fashioned lemonade, Lisbon lemon and honeysuckle and is completed by a zesty, satisfyingly long finish. There is a flush of sweetness on the front of the palate, but its acidity ensures it finishes dry. Its lower alcohol level (8.6% abv) means it is an excellent low-calorie wine option, and a perfect choice to accompany lunch or as a pre-dinner enrichment.

**VINTAGE** A dry and hot summer looked promising with maturity tracking 2-3 weeks ahead of normal. Significant rainfall in late summer into early autumn provided relief to the vines but also slowed down ripening. Luckily the weather stabilised from mid-Autumn and meant a good final run for fruit hanging on the vine. For our Riesling, the Blind River subregion escaped a lot of the heavier rainfall and the free draining soils mitigated any impact further. By harvesting earlier we avoid any instability in weather late season, capture the desirable yellow citrus characteristics in the fruit, as well as keep potential alcohol levels low.

**VITICULTURE** As we love the coastal Blind River subregion in the Awarere Valley of Marlborough for the mineral-driven, delicate characteristics, and thus we have selected the Anandale Farm single vineyard in this area for our Blank Canvas Riesling. The complex silty, loam and gravel soils impart a complex mineral edge to the fruit, and the cool microclimate makes this vineyard particularly well suited to this style of wine.

**WINEMAKING** The grapes were hand harvested and the fruit was gently pressed with the free-run juice only directed to one small tank. The juice was settled naturally and fermented with selected yeast strains in stainless steel at 15°C. With minimal intervention throughout, the wine was arrested by chilling at ~8.6% alcohol content to obtain the desired balance. With a low total sulphur dioxide addition, the wine was gently filtered and bottled on 26<sup>th</sup> June 2018.

**FOOD MATCH** This wine is a great match with Asian inspired cuisine, especially Thai, as it can handle spice due to its low alcohol level, high acidity and touch of residual sugar which all counter the effects of 'heating up' the palate. Try pairing it with dishes such as Thai Green Curry, Spicy Thai Salad, Sashimi, or Hot and Sour Fish Soup.

### TECHNICAL ANALYSES

Alcohol content	8.6%	pH	2.9
Residual Sugar	23 g/L	Acidity	8.7 g/L

