

Blank Canvas

BLANK CANVAS SAUVIGNON BLANC 2018

TASTING NOTE This single vineyard rendition of Sauvignon Blanc is sourced from the Holdaway Family 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 oyster-shell. This wine is focused and explosive on both nose and palate yet remains elegantly balanced and distinctly salty.

VINTAGE A dry and hot summer looked promising 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. It threatened vineyards with higher yields and with heavier soils. Luckily the weather stabilised from mid-Autumn. If crops were judiciously managed and appropriate canopy management adopted, the Sauvignon Blanc came in healthy, with brilliant flavours.

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, and is currently run by Alan and Janette and their sons Richard and Robbie. They practice sustainable viticulture; creating and applying their own compost and mulching preparations to the vines to maintain all-important organic matter in the soil. The alluvial silty soils are fertile and deep but are well-drained, with plenty of mineral nutrients, which is perfect for nutrient-hungry Sauvignon Blanc. 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 26th June 2018, 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 content	13%	pH	3.3
Residual Sugar	2 g/L	Acidity	6.9 g/L

