

# Blank Canvas

## Blank Canvas 'Una Volta' Pinot Noir 2018

**TASTING NOTE** 'Una Volta' means 'One Time'. In 2018 a single vineyard nestled in the Queensberry subregion halfway between Wanaka and Cromwell in Central Otago, offered its pristine fruit to us. Having both grown up in Central Otago, the bounty of the region always proves tempting, but this fruit was stunning. The nature of this fruit, being from a warm and vibrantly fruity year, presented an exceptional situation where we decided to use only the free-run portion, such was the power and density of the wine following fermentation. It is gloriously immense, with black fruit compote, warm baking spice notes and a rich velvety texture. Maintaining our minimalist philosophy, we bottled it without filtration which means nothing is taken away though a natural deposit will occur over time.

**VINTAGE** 2018 was a very special year in Central Otago. Queensberry, located halfway between Cromwell and Wanaka has a distinct, warm and dry microclimate with low-yielding clay and schist soils. The warm and dry summer allowed for an even and favourable flowering which led into a brilliant and stable autumn. Small berries ensured high skin to juice ratio which translated into intensity of fruit tannin and flavour in the resulting wine. We hand-picked this on the 30<sup>th</sup> March 2018.

**VINEYARD** Soils are mineral rich with glacial origins and mixture of loess, gravels, schist and quartz. Vines are VSP trained and cane pruned, planted in 2003.

**WINEMAKING** We hand-picked this small parcel from the Queensberry vineyard and transported it overnight in a refrigerated truck to our winery in Marlborough. It arrived in the early morning where we placed 50% of whole clusters in our single open-top fermenter and crushed the remaining portion over the top. Wild fermentation occurred after about 5 days of cold soak. Due to the ripeness and warmth of the year we decided to select the free-run portion of the wine only as the silkiness and density of this portion was beguiling in itself, and was somewhat compromised by adding the overwhelming structural component of the pressings. This makes for a very distinct and unique Pinot Noir. Subsequently the wine spent 12 months maturing in French oak barriques (35% new) after which time we gently racked it and bottled it without filtration on the 19<sup>th</sup> June 2019. It was cellared for a further 13 months prior to release. The result is a very dense, fragrant and velvety Pinot Noir expression.

231 cases produced.

### TECHNICAL ANALYSES

Alcohol	14 %	pH	3.56
Acidity	6 g/L	SO <sub>2</sub>	55 mg/L

