

Blank Canvas

Blank Canvas Settlement Vineyard Pinot Noir 2019

- Settlement Vineyard | Omaka Valley | Marlborough -

TASTING NOTE This is our debut release of the Settlement Vineyard Pinot Noir. It is a classic representation of Pinot Noir from the Omaka with incredible density and power. Ripe blue and red fruits transition seamlessly to an attractive savoury edge of forest floor and sappy aromatic spices. It is an incredibly structured and impressive wine and is built to age.

VINTAGE. 2019 on paper looked like an absolute dream vintage for Pinot Noir, but as many found out it was one where you could be very much caught off-guard. The very low-yielding nature of the vintage for Pinot Noir was a result of a combination of one of the driest growing seasons on record in Marlborough but also inclement weather during flowering and sizing. This meant small bunches and small berries with thick skins at harvest time. It was the complete antithesis of the very light and delicate 2018 vintage. It was a year where use of whole-bunch was essential to ensure balance and pinosity remained.

VITICULTURE The stunning Settlement Vineyard is in the Omaka Valley microregion of the Southern Valleys. We are lucky enough to be entrusted with a small one-hectare parcel of Clone 777 Pinot Noir. This hillside block, dubbed 'Back Block', is north facing and planted to a high density of 3788 plants/ha on wind-blown loess over clay loams. The vineyard was planted in 2009 and is now BioGro certified and farmed organically. It is cane pruned and VSP trained.

WINEMAKING. We hand-harvested the Settlement Vineyard Pinot Noir on the 20th March 2019. 50% of the handpicked fruit was tipped into the open-tank fermenter with the balance crushed over the top. The fruit was kept cool until natural fermentation commenced after five days. The tank was hand-plunged throughout its 15-day fermentation period after which we drained and pressed the wine to barrel where it completed natural malolactic fermentation. The oak regime was 100% French oak barriques, all of low-toast level (35% new) for 12 months, with a further 3 months in tank to gently and naturally settle. We bottled the wine without filtration on the 3rd June 2020 and it was released on the 1st November 2021.

TECHNICAL ANALYSES

Alcohol	13.5%
pH	3.53
Acidity	5.4 g/L
Total SO ₂	28 mg/L
Residual sugar	Nil

ACCOLADES | 96 Cameron Douglas MS

