

Blank Canvas

Blank Canvas Sauvignon Blanc 2020

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 2020 – the vintage to go down in the history books as one of the easiest and exciting from a fruit perspective, but one of the most challenging and stressful because of the Covid-19 pandemic and nationwide lockdown. Sauvignon Blanc in Dillons Point had an excellent flowering and a long, favourable ripening period, so those who managed the yield appropriately obtained exemplary fruit quality. The long hang-time and healthy canopies meant an abundance of intense passionfruit and blackcurrant characters alongside the trademark Dillons Point saltiness.

VITICULTURE The Holdaway vineyard is in the Dillons Point sub-region located on the coastal fringe of the Wairau Valley. The vineyard is owned by the Holdaway family who have been farming in Marlborough for generations and is currently run by Alan and Janette, their sons Richard, Robbie and their wives. They practice sustainable viticulture and regenerative agriculture; creating and applying their own compost and growing impressive inter-row mixed species plantings 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 during the nationwide lockdown. Grapes were machine harvested by the Holdaway family in the cool of the night to ensure no harsh phenolics were extracted and acidity was preserved. The grapes were crushed and gently pressed in a pneumatic press to avoid skin contact with the juice transferred directly into one small tank. The must was settled naturally and fermented in stainless steel at cool temperatures. Post-fermentation it was left on light lees for several months to increase textural complexity. It was gently crossflow filtered prior to bottling on the 14th July 2020.

450 cases produced.

TECHNICAL ANALYSES

Alcohol content	13.0%
Residual sugar	2.5 g/L
pH	3.26
Acidity	6.6 g/L

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