

Blank Canvas

Blank Canvas 'Una Volta' Pinot Noir 2020
- Renaissance Vineyard | Bannockburn | Central Otago -

TASTING NOTE 'This is our second 'Una Volta' Pinot Noir from Central Otago, which is rather confusing considering Una Volta means 'one time' in Italian! The 'Una Volta' name is designated to limited release one-off parcels that we believe will make something very special. The 2020 Una Volta hails from a site with impressive pedigree: the Renaissance Vineyard on Bannockburn's Felton Road.

Sophie's family friends planted, manage and own this close-planted Pinot Noir and Chardonnay site above the Kawarau River and opposite the Bannockburn sluicings in the Cromwell Basin where Sophie grew up. So, it was only fitting that when a small parcel of this fruit was offered to us in 2020 we said yes. We're very excited to be able to showcase Bannockburn Pinot Noir with all its glorious fragrance, generosity, innate structure and staying power.

VINTAGE The 2020 growing season got off to a cooler start but thankfully, there were no major frost events. This trend continued into early summer with a cool, wet November/December meaning a prolonged flowering season setting the vintage up to be low-yielding from the outset. Once the rains had past the weather settled into a warm summer and excellent ripeness was able to be achieved. A dry and cool autumn allowed fruit to hang, allowing producers to harvest later to achieve terrific flavour development across varieties. The combination of cooler temperatures and lower yields meant this was possible. We hand-picked the Una Volta on the 13th April 2020.

VINEYARD Soils are mineral rich with glacial origins: a mixture of loess, gravels, schist and quartz. Vines are planted to a high density, are VSP trained and cane pruned, and managed organically (in conversion to organic status).

WINEMAKING We hand-picked this small parcel from the Renaissance Vineyard into fruit trays and transported it overnight 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 and was followed by hand-plunging during fermentation. The wine was drained and pressed and spent 12 months maturing in French oak barriques (35% new) after which time we gently racked it and bottled it without filtration on the 9th June 2021. It was cellared for a further 18 months prior to release. The result is a very fragrant and ethereal Pinot Noir.

276 cases produced.

TECHNICAL ANALYSES

Alcohol	13 %	pH	3.7	RS	Nil
Acidity	5.8 g/L	TSO ₂	60 mg/L		

