

# Blank Canvas

## Blank Canvas Reed Vineyard Chardonnay 2021 - Reed Vineyard | Waihopai Valley | Marlborough -

**TASTING NOTE** The Reed Vineyard Chardonnay is an incredibly textured, savoury wine. It parades a bounty of fleshy white nectarine and orchard fruit, flint-focused precision and a grainy, honeyed richness. Its vividly sketched acidity allows it to carry the powerful but savoury oak in a defined yet impressive manner. The full solids fermentation with 100% wild yeast and 12 months lees ageing without battonage has given multitudinous layers of complexity. This is a wine for drinking now for its crystalline purity or cellaring and reaping the benefits of tertiary development in many years to come.

**VINTAGE** 2021 was a remarkably low-yielding year across all varieties in Marlborough. Cool weather during the flowering period resulted in lighter bunch weights, while late spring frost events meant fewer bunches. However the warm, dry summer surmounting into drought status for the third year in a row set the smaller crop up for an excellent ripening period. There was zero disease pressure and a record early start date for harvest. The quality and intensity evident in the small volume of fruit harvested was outstanding, resulting in powerful wines that promise to age with grace and elegance.

**VITICULTURE** The Reed Vineyard is home to dedicated growers and friends Pete and Anne Reed. Situated at the mouth of the Waihopai Valley and above the braided Wairau River, they first planted vines on their land in 2001. Our parcel of Chardonnay is top-grafted onto mature Gewurztraminer vines in 2017 so while the top-graft is young, the vine roots go deep. The parcel is 100% Clone 95 Chardonnay, which we love for its elegance and aromatic complexity. We hand-harvested this parcel on the 12<sup>th</sup> March, 2021.

**WINEMAKING** Simply and sincerely made, this Chardonnay was gently whole-bunch pressed with the very cloudy free-run juice going to new and seasoned French oak puncheons (500L), approximately 40% new oak. There it eventually commenced fermentation with ambient yeast and was left to complete both primary and natural malolactic fermentation without disturbance. It was carefully raked out of oak to spend a further several months on light lees before being bottled without fining or filtration on the 8<sup>th</sup> March 2022.

Appellation Marlborough Wine Certified. Vegan.

### TECHNICAL ANALYSES

Alcohol vol.	13.5%
Residual sugar	Nil
pH	3.25
Acidity	5.8 g/l
Total SO <sub>2</sub>	55 mg/l

