

Blank Canvas

Blank Canvas Anandale Farm Riesling 2022

- Anandale Farm | Blind River | Marlborough -

TASTING NOTE We love the precision and balance of Kabinett Riesling. Like a sensational rollercoaster, this Riesling launches with a burst of sweetness before being engulfed by vibrant acidity which delivers length and balance on the finish. It brims with flavours of old-fashioned lemonade, key lime and honeysuckle. Beautiful focus and purity are thanks to its single vineyard designation, Anandale Farm, based in the coastal Blind River sub-region of Marlborough. We like to drink this wine while cooking a meal, as an aperitif that whets the palate.

VINTAGE Labour, Covid and weather all impacted vintage 2022, but those who had the ability to put in extra work into the vineyards were rewarded. Significant rain in winter through to late spring marked the end of three years of drought, while a warm early December meant an abundant flowering and fruit-set which was a stark contrast to 2021. During the warm, dry summer it was apparent that crops were likely to be bigger than average so green thinning to reduce potential yield was an important task. From mid-February cool days and nights meant the natural acidities remained high, though rainfall in March required extra care and attention in the vineyard. Those that could saw resulting wines that are expressive, elegant and classically Marlborough.

VITICULTURE The coastal Blind River subregion lying south of the Awatere Valley is known for its mineral-driven, delicate characteristics and cool micro-climate, nurturing this style of Riesling perfectly. The complex silty loam and gravel soils alongside an extreme coastal proximity impart an attractive mineral quality to the nose and palate. This small parcel of Riesling was planted in 2001 and is VSP trained and cane pruned. Growers and friends Hamish and Fiona Turner manage the vineyard with an ever-increasing commitment to regenerative viticulture.

WINEMAKING The fruit was hand-harvested early morning on the 21st March 2022 and was quickly transported to the winery. Here the fruit was gently whole-bunch pressed with the free-run juice directed to one small tank. The juice was settled naturally over 48 hours before kicking off fermentation in stainless steel at cool temperatures. With minimal intervention throughout, the wine was arrested by chilling at ~9.5% alcohol content to obtain the desired balance. The wine was gently cross-flow filtered and bottled on 8th June 2022.

FOOD MATCH This wine is a great match with Asian inspired cuisine, especially Thai, as it can handle spice due to its low alcohol level, high acidity and balance of residual sugar which mitigates spice heat on the palate. Try pairing it with dishes such as Thai Green Curry, Spicy Thai Salad, Sashimi, or Hot and Sour Fish Soup.

TECHNICAL ANALYSES

Alcohol content	9.5%	Acidity	8.7 g/L
Residual sugar	27 g/L	Total SO ₂	70 ppm
pH	2.9		

