

Blank Canvas

Blank Canvas Holdaway Vineyard Sauvignon Blanc 2022

- Holdaway Vineyard | Dillons Point | Marlborough -

TASTING NOTE This single vineyard rendition of Sauvignon Blanc is from the regeneratively farmed Holdaway 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 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 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 regenerative viticulture; growing impressive inter-row mixed species plantings and following a zero-till philosophy to build all-important organic matter and microbial diversity in the soil. The alluvial silts here 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 Grapes were machine harvested 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, and the juice transferred directly into stainless steel. The must was settled naturally and fermented at cool temperatures. Post-fermentation it was left on light lees to increase textural complexity. It was gently crossflow filtered prior to bottling. Vegan. Appellation Marlborough Certified.

TECHNICAL ANALYSES

Alcohol content	13.0%	Acidity	7.2 g/L
Residual sugar	2.5 g/L	Total SO ₂	95 ppm
pH	3.24		

