

Blank Canvas

Blank Canvas Anandale Farm Riesling 2023

- 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 It was a nery start to the 2023 growing season in Marlborough, with variable conditions at flowering in December leading to lower yields and loose bunches. This proved to be a critical factor of the success of 2023, as the La Nina conditions meant evenly spread rains throughout late summer and early autumn did not cause disease issues. Cold nights held botrytis at bay and ensured naturally high acidity in the fruit. An exceptional weather run through March and April was the final, and the region was rewarded with intense flavours and ripeness levels across the district.

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 27th March 2023 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 to obtain the desired balance. The wine was gently cross-flow filtered and bottled on 7th June 2023.

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%	Acidity	10 g/L
Residual sugar	30 g/L	Total SO ₂	80 ppm
pH	2.9		

