

Blank Canvas

Blank Canvas Gruner Veltliner 2015

TASTING NOTE A wine of wonderful, pure aromatics this Gruner Veltliner exemplifies classic notes of mandarin and tangelo with an underlying trace of white pepper. The subtle toast and cedar aromatics from fermentation in 60% French oak puncheon fill out the savoury components and flesh out the mid-palate. Desiring the richness and texture that only comes with age we have cellared this wine for several years before release. The result is a complex, rich and weighty rendition of an Austrian classic.

VINTAGE The 2015 vintage in Marlborough was one of the earliest and driest in recent years, with rainfall being just 40% of the long-term average while growing degree days were 10% more. It was therefore a very favourable vintage for Gruner Veltliner with the Berekah vineyard experiencing a long ripening period and consequent intense flavour development.

VITICULTURE The fruit came from a single vineyard in the Rapaura subregion belonging to grower and long-term friends Malcolm and Jill Adams. Berekah Estate has two hectares of Gruner Veltliner planted with a mixture of the two clones available in New Zealand. It was at Matt's suggestion that Malcolm took the plunge to plant the new-fangled variety and with now six vintages under its belt it is performing very well on the free-draining, young alluvial and loam soils. The vines are VSP trained and cane-pruned.

WINEMAKING The grapes were harvested by hand during the cool early morning near the end of the Marlborough harvest. Quick transport to the winery saw the grapes being de-stemmed, crushed and pressed in a gentle pneumatic press to avoid skin-contact and the extraction of harsh phenolics. 60% of the clear free run juice was run to French oak puncheons (20% new oak) to ferment, while the balance was placed in tank to ferment at cool temperatures. Once fermentation was complete it was racked and matured on fine lees for 10 months in tank and barrel. It was gently filtered and bottled on the 10th March 2016.

FOOD MATCH With its citrus and hints of white pepper, this wine is a beautiful dish with Ceviche (Marinated Fish Salad), any grilled white fish or chicken infused with orange or paired with an orange and almond salad.

TECHNICAL ANALYSES

Alcohol	13.5%	pH	3.34
Residual Sugar	2.2 g/l	Acidity	5.4 g/L

