

# Blank Canvas

## Blank Canvas Sauvignon Blanc 2019

**TASTING NOTE** This single vineyard rendition of Sauvignon Blanc is sourced from the Holdaway Family 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** 2019 was one of the driest vintages on record and for many in the region one of the lowest cropping. Sauvignon Blanc in Dillons Point found itself in a good position with ready access to water and deep, silt-rich soils maintaining ground moisture. For those who managed the yield appropriately the balance between vine health and fruit quality was exemplary. The Holdaway Vineyard with carefully sown cover crops which were then harvested to the ground also helped to maintain soil moisture during this long dry spell. The resulting healthy canopies meant the fruit developed plenty of intense passionfruit and blackcurrant characters alongside the trademark Dillons Point saltiness.

**VITICULTURE** The fruit came from a single vineyard in the Dillons Point sub-region located on the coastal fringe of the Wairau Valley. This vineyard belongs to 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 sustainable viticulture; creating and applying their own compost and mulching preparations to the vines to maintain all-important organic matter in the soil. The alluvial silty soils 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** The grapes were harvested by machine in the cool of the night to ensure no harsh phenolics were extracted and acidity preserved. Fruit was pressed off quickly to avoid skin contact and drained straight to one small tank. The juice was settled naturally and fermented in stainless steel at cool temperatures and then left on light lees for 5 months for increased textural complexity. The wine was gently filtered and then bottled on 30<sup>th</sup> September 2019.

500 cases produced.

### TECHNICAL ANALYSES

Alcohol content	13%	pH	3.38
Residual Sugar	2.3 g/L	Acidity	6.9 g/L



**AMW**  
APPELLATION  
MARLBOROUGH WINE