

Blank Canvas

Blank Canvas 'Abstract' Sauvignon Blanc 2018

TASTING NOTE While the classic expression of this famous wine style is about fruit purity and crispness, this wine represents an alternative interpretation. 'Abstract' is a departure from the norm. This wine is all about texture and layers of aromatic complexity derived from both fruit and winemaking. The Holdaway family vineyard in Dillons Point provides the pillar of blackcurrant, passionfruit and its signature salty minerality, while the 100% wild yeast fermentation in seasoned French oak puncheons offers savoury attraction and complexity on the palate.

VINTAGE In 2018, a dry and hot summer looked promising for an excellent vintage ahead with maturity tracking 2-3 weeks ahead of normal. Although significant rainfall occurred in late summer into early autumn, it provided relief for the vines and slowed down ripening. It certainly threatened vineyards with higher yields and heavier soils. Luckily the weather stabilised from mid-Autumn. If crops were judiciously managed and appropriate canopy management adopted, the Sauvignon Blanc came in healthy, with brilliant flavours. Having far smaller yields which we target for this style, the 2018 Abstract Sauvignon Blanc parcel was intense in flavour.

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 sustainable viticulture; creating and applying their own compost and growing impressive inter-row mixed species plantings to maintain all-important organic matter in the soil. The parcel we take for the 'Abstract' Sauvignon Blanc is dry-farmed, a relatively rare practice in Marlborough. The vineyard is VSP-trained and cane-pruned.

WINEMAKING The grapes were hand-harvested on 31st March. We gently whole-bunch pressed the fruit with the free run juice only going to three to five-year-old French oak puncheons (500L). The wine was left to ferment naturally with wild yeasts and on full solids. We did not stir the barrels at all throughout their time in oak, and we added a small amount of SO₂ at the start of spring to avoid malolactic fermentation. Maturation in these seasoned oak puncheons took place over 15 months before being bottled without filtration on 19th June 2019.

350 cases produced.

TECHNICAL ANALYSES

Alcohol content	13.5%
Residual Sugar	Nil
pH	3.21
Acidity	6.5 g/L


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