

# Blank Canvas

## Blank Canvas Holdaway Vineyard Sauvignon Blanc 2021

- 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 2021** really drove home the laws of supply and demand. Cool weather during the flowering period resulted in lighter bunch weights, while late spring frost events meant fewer bunches. Together this resulted in unprecedented low yields for Sauvignon Blanc region wide. However the warm, dry summer set up the smaller crop for an excellent ripening period with zero disease pressure and a record early harvest start date. The quality and intensity of the small volume of fruit was exceptional with promise to be one of the best vintages ever for Sauvignon Blanc.

**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 one small tank. The must was settled naturally and fermented in stainless steel at cool temperatures. Post-fermentation it was left on light lees to increase textural complexity. It was gently crossflow filtered prior to bottling on the 1<sup>st</sup> June 2021. Vegan. Appellation Marlborough Certified.

### TECHNICAL ANALYSES

Alcohol content	13.0%
Residual sugar	2.5 g/L
pH	3.3
Acidity	7 g/L
Total SO <sub>2</sub>	90 mg/L

