

Blank Canvas

Blank Canvas 'Anthem' Pinot Noir 2018

TASTING NOTE Matt and Sophie both grew up in the enlivening surroundings of Central Otago. With this formative connection we dreamed early on of finding a special vineyard to venerate Central Otago Pinot Noir. We found it in the Anthem vineyard, cradled in the Gibbston Valley.

It was a particularly special year for this traditionally cooler subregion and the result is a sublime red cherry, raspberry and violet expression of Pinot Noir, chaperoned by a suite of savoury, sappy undertones. Wild fermentation, 50% whole-cluster inclusion and a low-toast oak regime gives elegance, complexity and structure to the wine. Maintaining our minimalist philosophy, we bottle without filtration which means nothing is taken away though a natural deposit will occur over time.

VINTAGE 2018 was a very special and uncharacteristic year in the traditionally cooler Gibbston Valley sub-region of Central Otago. A warm and dry summer allowed for an even and favourable flowering which led into a brilliant and stable autumn. Small berries ensured high skin to juice ratio which translated into intensity of fruit tannin and flavour in the resulting wine. The Anthem Pinot Noir was hand-harvested on the 10th April 2018.

VINEYARD Soils are older, wind-blown silt / schist loess deposits atop rocky schist alluvium gravels. Vines are trained on high-cordon and are VSP trained, with an average vine age of 19 years old. This was one of the first vineyards to be planted in the Gibbston Valley.

WINEMAKING We hand-picked a small parcel of the Anthem vineyard that was singled out for this wine and freighted it in a refrigerated truck overnight to our winery in Marlborough. We left 50% of the fruit in whole clusters and crushed the balance over the bunches. It underwent a 4-5 day cold soak followed by spontaneous fermentation. Hand-plunging during the 14-day fermentation period was followed by draining the free-run wine and pressing the remaining wine and skins to French oak barriques (35% new) where it matured for 12 months, undergoing natural malolactic fermentation. It was racked to one tank to gently settle for 3 months and gently racked again, finally being bottled without filtration on 19th June 2019. We let it rest in bottle for 13 months in the cellar before releasing it.

350 cases produced.

TECHNICAL ANALYSES

Alcohol	13.5 %
Acidity	5.89 g/L
pH	3.53
Total SO ₂	50 mg/L

