

# Blank Canvas

## Blank Canvas 'Element' Syrah 2018

Element Vineyard | Gimblett Gravels® | Hawke's Bay

**TASTING NOTE** In the true expression of cool-climate Syrah, this wine exudes freshly cracked black pepper, crushed violets, red and black forest fruits and savoury smoky nuances. It has crunchy lifted acidity which carries the defined, fine-grain tannins and background of spicy, savoury oak. This wine is about fragrance and texture, which is assisted by our pioneering co-fermentation technique with a small proportion of Gruner Veltliner skins as well as whole-cluster fermentation. The co-fermentation gives a white pepper spice quality to the flavour spectrum and intensifies and stabilises the brilliant purple hue of Syrah. The result is layers of complexity in flavour and tannins which will allow an intriguing long-term ageing potential.

**VINTAGE** 2018 was in a similar vein to 2017 a challenging vintage in Hawkes Bay with drought early season followed by significant rain events during late summer / early autumn. Thankfully however, the disease potential and stress were less than in 2017. Dom and Rachele worked relentlessly in the vineyard to ensure the fruit got through and was clean, with vibrant and expressive cool-climate Syrah characters to the fore.

**VITICULTURE** Element is operated by Dominic and Rachele Smith and is the smallest vineyard in the Gimblett Gravels Winegrowing District®. The Syrah is made up of mostly Chave clone, with the balance to Mass Selection/Stoncroft clone. It is VSP trained and cane pruned, and it is run with true respect to the land and environment with no herbicides or systemic controls used.

**WINEMAKING** We hand-picked the fruit on the 6<sup>th</sup> April 2018. We're starting to know this vineyard well now and can tell that ~60% whole bunch component brings out the best balance between fruit and structure. We again co-fermented with a small proportion of Gruner Veltliner skins for the vibrant, dark purple hue we desire from co-pigmentation of tannins and anthocyanins as well as the aromatic contribution of fresh black and white pepper spice. The tank was hand-plunged 4-6 times a day during the peak of fermentation (hard work!), and after ~16 days was drained and pressed to new and seasoned French oak. The wine was bottled without filtration on 19<sup>th</sup> June 2019.

600 cases produced.

### TECHNICAL ANALYSES

Alcohol	12.8 %
pH	3.53
Acidity	6.63 g/L
Residual sugar	Nil
Total SO <sub>2</sub>	50 mg/L

