

Blank Canvas

Blank Canvas Reed Vineyard Chardonnay 2020

Reed Vineyard | Waihopai Valley | Marlborough

TASTING NOTE The Reed Vineyard Chardonnay is an incredibly textured, savoury wine. It parades a bounty of fleshy white nectarine and orchard fruit, flint-focused precision and a grainy, honeyed richness. Its vividly sketched acidity allows it to carry the powerful but savoury oak in a defined yet impressive manner. The full solids fermentation with 100% wild yeast and 12 months lees ageing without battonage has given multitudinous layers of complexity. This is a wine for drinking now for its crystalline purity or cellaring and reaping the benefits of tertiary development in many years to come.

VINTAGE 2020 – the vintage to go down in the history books as one of the easiest and exciting from a fruit perspective, but one of the most challenging and stressful because of the Covid-19 pandemic and nationwide lockdown. A warm spring and above average rainfall set the growing season up well with an excellent flowering. Drought conditions through summer but moderate temperatures meant vines did not become too stressed and fruit was in excellent, clean condition. Overall 2020 provided Chardonnay with great purity of flavour, balance and precision.

VITICULTURE The Reed Vineyard is home to dedicated growers and friends Pete and Anne Reed. Situated at the mouth of the Waihopai Valley, they first planted vines on their land in 2001. Our parcel of Chardonnay is top-grafted onto ancient Gewurztraminer vines so while the top-graft is young, the vine roots go deep. The parcel is 100% Clone 95 Chardonnay, which we love for its elegance and aromatic complexity. We hand-harvested this fruit on the 30th March 2020, during lockdown.

WINEMAKING Simply and sincerely made, this Chardonnay was gently whole-bunch pressed with the very cloudy free-run juice going to new and seasoned French oak puncheons (500L). There we left it to kick off wild fermentation. The wine was left to its own devices, without sulphur dioxide or lees stirring throughout maturation, and it underwent natural malolactic fermentation in the spring. We carefully racked it and bottled it without filtration on the 17th March 2021.

TECHNICAL ANALYSES

Alcohol vol.	13.3%
Residual sugar	Nil
pH	3.24
Acidity	5.8 g/l
Total SO ₂	60 mg/l

