

Blank Canvas

Blank Canvas Reed Vineyard Chardonnay 2023

- Reed Vineyard | Wairau & Waihopai River Confluence | 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 bâtonnage 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 It was a nervy start to the 2023 growing season in Marlborough, with variable conditions at flowering in December leading to lower yields and loose bunches. This proved to be a critical factor of the success of 2023, as the La Nina conditions meant evenly spread rains throughout late summer and early autumn did not cause disease issues. Cold nights held botrytis at bay and ensured naturally high acidity in the fruit. An exceptional weather run through March and April was the final stroke of good luck, and the region was rewarded with intense flavours and ripeness levels across the district.

VITICULTURE The Reed Vineyard is home to dedicated growers and friends Pete and Anne Reed. Situated at the confluence of the Wairau & Waihopai Rivers on a terrace above the braided Wairau River, they first planted vines on their land in 2001. Prized soil for Chardonnay, the moderate vigour alluvial silts interspersed with clay means balanced, healthy vines and even, consistent fruit across this one-hectare block. The parcel is 100% Clone 95 Chardonnay, which we love for its elegance and aromatic complexity. We hand-harvested this parcel on the 27th March, 2023.

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), approximately 40% new oak. There it eventually commenced fermentation with ambient yeast and was left to complete both primary and natural malolactic fermentation without disturbance. It was carefully racked out of oak to spend a further several months on light lees before being bottled without fining or filtration on the 28th February 2024. Appellation Marlborough Wine Certified. Vegan.

TECHNICAL ANALYSES

Alcohol vol.	13.5%	Acidity	5.6 g/l
Residual sugar	Nil	Total SO ₂	60 mg/l
pH	3.23		

