

# Blank Canvas

## Blank Canvas 'Tano' Chardonnay 2023

- Anandale Farm | Blind River | Marlborough -

**TASTING NOTE** A visionary, a leader, a mentor and a dear friend, Gaetano 'Tano' Tobin was instrumental in establishing and championing the crus of Soave, describing these wines as the Chablis of Italy. We have honoured Tano's life and vision by crafting a wine that embraces his inspirations; ones that we also share. High-toned and intense grapefruit, white florals and an attractive hazelnut and savoury musk form a complex aromatic picture. A highlight of this Chardonnay is its vividly sketched, elevated acidity gifted by the very cool, exposed coastal position of the Anandale Farm vineyard in Blind River. Layered flavours of grapefruit, lemon citrus and hazelnut combine with the vibrant acid line delivering vitality, persistence and a lengthy finish.

**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 coastal Blind River region lying south of the Awatere Valley is known for its wild, cool and dry climate which delivers mineral-driven wines that have purity of fruit and an abundance of natural acidity. The complex silty loams alongside an extreme coastal proximity moderate vigour and assist with long and slow ripening through autumn. This small parcel of Clone 95 Chardonnay was planted in 2001 and is VSP trained and cane pruned. Growers and friends Hamish and Fiona Turner manage the vineyard with an ever-increasing commitment to regenerative viticulture.

**WINEMAKING** The hand-picked Chardonnay was gently whole-bunch pressed with the unsettled free-run juice filling one 25-hectolitre botte (Italian for large barrel) with a small balance to French oak puncheons. It fermented wild on full solids slowly, going to natural malolactic fermentation and maturing on lees for a total of 15 months to gain richness and textural complexity. We gently racked and bottled it without filtration in the second winter following harvest.

Vegan. Appellation Marlborough Wine Certified.

### TECHNICAL ANALYSES

|                |      |                       |          |
|----------------|------|-----------------------|----------|
| Alcohol vol.   | 13%  | Acidity               | 6.54 g/l |
| Residual sugar | Nil  | Total SO <sub>2</sub> | 80 mg/l  |
| pH             | 3.29 |                       |          |

