

Blank Canvas

Blank Canvas Anthem Vineyard Pinot Noir 2021

- Anthem Vineyard | Gibbston Valley | Central Otago -

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. This traditionally cooler subregion delivers a sublime morello cherry, wild strawberry and violet expression of Pinot Noir, chaperoned by a suite of sappy, umami 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.

VINTAGE A warm spring provided favourable conditions for healthy growth, while a cool early summer resulted in a prolonged flowering period. Fruit set was very good and the Pinot Noir was characterised by small berries with great concentration and tannin structure. Late summer was also cool which meant acidities remain vibrant and fresh. Warmer temperatures ensued from February through until March with healthy canopies from the cooler, wet summer happily ripening the fruit through autumn. An above average heat summation for the season translated into pristine, flavoursome fruit with fragrant aromatics and precise acidity. We harvested the Anthem Vineyard Pinot Noir on the 24th April 2021.

VINEYARD Soils are older wind-blown silt and schist loess deposits atop rocky schist alluvium gravels. Vines are trained on a high-cordon system and are VSP trained, with an average vine age of 21 years old. Anthem Vineyard was among the earliest vineyards planted in the Gibbston Valley subregion.

WINEMAKING We hand-picked a small parcel of the Anthem Vineyard, 'Cliff Block', into fruit trays delivering them overnight to our winery in Marlborough. We left 50% of the fruit in whole clusters and crushed the balance into an open-top fermenter. It underwent a 6-day cold soak before naturally kicking off fermentation. Hand-plunging during the 15-day fermentation period was followed by draining the free-run wine and pressing the remaining wine all to French oak barriques (35% new) where it matured for 11 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 fining or filtration on 15th June 2022.

342 cases produced.

TECHNICAL ANALYSES

| | |
|-----------------------|---------|
| Alcohol | 13% |
| pH | 3.6 |
| Acidity | 5.6 g/L |
| Total SO ₂ | 45 mg/L |
| Residual sugar | Nil |

