

Blank Canvas

Blank Canvas 'Abstract' | Three Rows Sauvignon Blanc 2021

- Holdaway Vineyard | Dillons Point | Marlborough -

TASTING NOTE If classic Marlborough Sauvignon Blanc is all fruit and zing, Abstract exists in another dimension altogether. It's our savoury blanc, where texture and aromatic complexity bedazzle, and where vineyard and winemaking contribute equally. There's an intense and seductive perfume of blackcurrant white florals and subtle lemongrass, while winemaking lends savouriness and flinty minerality. The must is wild fermented in French oak puncheons and matured on lees for 15 months, delivering a sumptuous richness and complexity to the palate. With elegance and beautiful balance, it is for enjoyment now but will age with grace and dignity.

VINTAGE 2021 really drove home the laws of supply and demand. Cool weather during the flowering period resulted in lighter bunch weights, while late spring frost events meant fewer bunches. Together this resulted in unprecedented low yields for Sauvignon Blanc region wide. However the warm, dry summer set up the smaller crop for an excellent ripening period with zero disease pressure and a record early harvest start date. The quality and intensity of the small volume of fruit was exceptional with promise to be one of the best vintages ever for Sauvignon Blanc.

VITICULTURE The Holdaway vineyard is in the Dillons Point sub-region on the very eastern coastal fringe of the Wairau Valley. The vineyard is owned by the Holdaway family who have been farming in Marlborough for generations. Alan and Janette and their sons Richard and Robbie practice regenerative viticulture; prioritising soil health through composting, growing impressive inter-row mixed species plantings to increase organic matter in the soil and a zero-till policy. The Abstract parcel is dry-farmed, a relatively rare practice in Marlborough, and we leaf-pluck after veraison to get greater exposure and ripeness for this style. The vineyard is VSP-trained and cane-pruned.

WINEMAKING The grapes were selectively hand-harvested on the 23rd March 2021. We gently whole-bunch pressed the fruit with the free run juice only going to French oak puncheons (500L) without any settling. One new puncheon was used, while the balance was 5+ year old (15% new). The wine was left to ferment naturally with wild yeast. We did not stir the barrels at all throughout their time in oak, and this vintage went through natural malolactic fermentation. Maturation on lees took place over 15 months before it was bottled without fining or filtration on 27th July 2022.

Appellation Marlborough Wine Certified. Vegan.

ABV	13.5%
pH	3.26
RS	Nil
Total SO ₂	60 mg/L
Acidity	6.3 g/L

