



## Blank Canvas Anandale Farm Riesling 2024

- Anandale Farm | Blind River | Marlborough -

**TASTING NOTE** We love the precision and balance of off-dry Riesling, a style that fits like a glove here in Marlborough. Like a sensational rollercoaster, our 2024 Riesling launches with a burst of sweetness before being engulfed by vibrant acidity which delivers length and balance on the finish. It brims with flavours of old-fashioned lemonade, key lime and honeysuckle. Beautiful focus and purity are thanks to its single vineyard designation, Anandale Farm, based in the cool, coastal Blind River sub-region of Marlborough. We like to drink this wine while cooking a meal, as an aperitif that whets the palate.

**VINTAGE** 'The 2024 harvest was a dream'. Marlborough experienced a dry winter and isolated spring frost events which meant bunch numbers were slightly down on long-term average. This coupled with a flowering period that featured some very cold nights and changeable daytime weather, led to a below-average set of berries so yields were very low across all varieties. Harvest conditions were perfect, with dry warm days and cool nights leading to incredibly clean fruit that has resounding palate weight and intensity of flavour.

**VITICULTURE** The coastal Blind River subregion lying south of the Awatere Valley is known for its mineral-driven, fruit purity and cool micro-climate, nurturing this style of Riesling perfectly. The complex silty loam and gravel soils alongside an extreme coastal proximity impart an attractive mineral quality to the nose and palate. This small parcel of Riesling 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 fruit was hand-harvested early morning on the 15<sup>th</sup> March 2024 and was quickly transported to the winery. Here the fruit was gently whole-bunch pressed with the free-run juice directed to one small tank. The juice was settled naturally over 48 hours before kicking off fermentation in stainless steel at cool temperatures. With minimal intervention throughout, the wine was arrested by chilling to obtain the desired balance. The wine was gently cross-flow filtered and bottled on 5<sup>th</sup> June 2024.

**FOOD MATCH** This wine is a great match with Asian inspired cuisine, especially Thai, as it can handle spice due to its low alcohol level, high acidity and balance of residual sugar which mitigates spice heat on the palate. Try pairing it with dishes such as Thai Green Curry, Spicy Thai Salad, Sashimi, or Hot and Sour Fish Soup.

### TECHNICAL ANALYSES

Alcohol content	9.0%	Acidity	10 g/L
Residual sugar	30 g/L	Total SO <sub>2</sub>	64 ppm
pH	2.92		

