

Reed Vineyard Chardonnay

2024



TASTING NOTES

The Reed Vineyard Chardonnay is a wine of remarkable texture and depth. Its high-toned aromas of white peach, grapefruit, and grilled toast intertwine beautifully with subtle flint and silex complexities.

The vivid, finely-tuned acidity carries the powerful yet restrained oak with precision and poise. Cultivated by Chardonnay artisans Pete and Anne Reed, these meticulously cared-for vines thrive in the clay loam soils at the confluence of the Wairau and Waihopai rivers.

You may enjoy the wine in its youth for its crystalline purity, or cellar it to discover the layers of tertiary development over the years to come.

2024 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.

Alcohol: 13.5%

Total acidity: 6.05 g/L

pH: 3.14

Residual sugar: Nil

Total SO₂: 55 mg/L

CENTRAL WAIRAU TERROIR

The Reed Vineyard sits on an elevated terrace near the confluence of the Waihopai and Wairau rivers. Approximately 25km inland, the subregion is warmer than the coastal Lower Wairau, but still benefits from the maritime influence, particularly the cooling afternoon easterlies in summer. The Richmond range to the north-west provides an important rain shadow.

Soils are moderate-vigour loams over an alluvial base, offering excellent water retention and vine balance. The microclimate is naturally dry, allowing for slow, even ripening and the development of fine acidity and structure, hallmarks of great Chardonnay.

REED VINEYARD

The Reed Vineyard is home to dedicated growers and friends Pete and Anne Reed. While Pete had a long and decorated career as a police detective, their real passion has been in farming their land, with their first vines going in the ground in 2001. Since then, they've become known as Chardonnay specialists and have worked with Matt for over 20 years.

The Blank Canvas Reed Vineyard parcel is 100% Clone 95 Chardonnay, with our first vintage being 2018. Clone 95 is perfect for the Marlborough climate, producing an elegant and aromatically complex expression year after year.



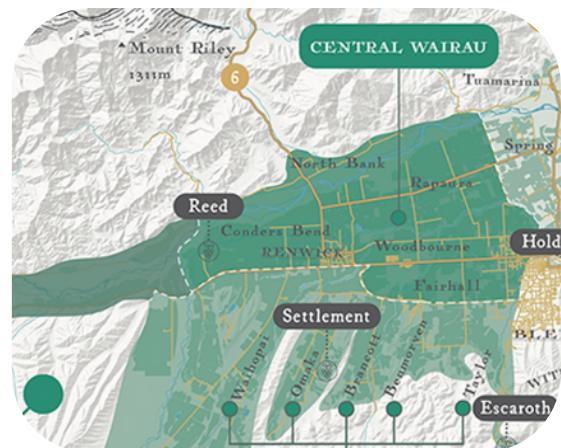
WINEMAKING PHILOSOPHY

Our Reed Vineyard Chardonnay is guided by a single aim: let the vineyard speak with clarity while using thoughtful, but simple winemaking to reveal texture and depth.

Handpicked and whole-bunch pressed, the unsettled free-run juice was filled straight to French oak puncheons (40% new). Fermentation began naturally with indigenous yeasts and progressed long and slow without disturbance, followed by natural malolactic conversion in spring.

The wine spent 11 months on fine lees in oak to build mid-palate richness, after which it was combined, gently settled and carefully racked before being bottled unfiltered to retain purity, texture and the true expression of the site.

Appellation Marlborough Wine Certified.



Vineyard: Reed Vineyard

Subregion: Central Wairau > Marlborough

Soil Type: Moderate to low vigour, thin topsoil of loams over gravels and clays

Average Vine Age: 23 years

Trellis: Cane pruned VSP

Farming: SWNZ Certified

Altitude: 85 meters

Aspect: North/South rows

Clone: Dijon B95

Harvested: 14th March 2024

Harvest: Hand-picked, whole bunch pressed

Fermentation: Wild with full solids

Vessel: 100% French oak puncheon (40% new)

Maturation: 12 months on lees

Finishing: Unfiltered

Bottled: 5th March 2025