

Blank Canvas

Blank Canvas Element Vineyard Syrah 2019

- Element Vineyard | Gimblett Gravels® | Hawke's Bay -

TASTING NOTE This wine is about fragrance and texture. The 2019 vintage has a slight departure from previous years in that it's a pure expression of Syrah as we did not co-ferment with Gruner Veltliner (for interest, taste it side-by-side with the 2018 to see if you can spot a difference). We used our favoured high proportion of whole-clusters to bring aromatic lift, complexity and structure to the wine. The 2019 vintage was exceptional in the Bay with incredible density of flavour as well as a resounding freshness. Ultimately this Syrah demonstrates the phenomenal potential Gimblett Gravels has for producing cool-climate Syrah and we are thrilled with the stylistic consistency this special single vineyard is delivering. Enjoy now or bury it deep in the cellar to allow the beguiling tertiary characters of Syrah to develop.

VINTAGE 2019 was the first in three consecutive drought years in an El Nino weather pattern. It was a warm favourable vintage that saw a high number of growing degree days, and although there was higher rainfall during the growing season, harvest was calm and dry. Flowering was unsettled which led to 15-20% less fruit than average district wide. The reduced yields and dry conditions during vintage resulted in exceptional fruit that was balanced, healthy and intense with flavour.

VITICULTURE Element is operated by Dominic and Rachelle Smith and is the smallest vineyard in the Gimblett Gravels Winegrowing District®. The Syrah is made up of mostly Chave clone, with the balance to Mass Selection/Stonecroft clone. It is VSP trained and cane pruned, and it is run with true respect to the land and environment with no herbicides or systemic controls used.

WINEMAKING We hand-picked the fruit on the 20th April 2019. We're starting to know this vineyard well now and can tell that ~60% whole bunch component brings out the best balance between fruit and structure. This vintage was 100% Syrah (no co-fermentation), which has resulted in a real Syrah purity. The tank was hand-plunged 4-6 times a day during the peak of fermentation, and after ~16 days was drained and pressed to new and seasoned French oak, of which 35% was new. The wine was gently racked out of barrel and allowed to settle over the 2020 vintage before being bottled without filtration in June.

TECHNICAL ANALYSES

Alcohol	13%	Total SO ₂	24 mg/L
pH	3.7	Res. sugar	Nil
Acidity	6.2 g/L	Dry extract	27.2 g/L

