

Blank Canvas

Blank Canvas 'Abstract' | Three Rows Sauvignon Blanc 2020

- 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 and white florals, while winemaking lends savouriness and flinty minerality. The must is wild fermented in seasoned 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 2020 – the vintage to go down in the history books as one of the easiest and exciting from a fruit perspective, but one of the most challenging and stressful because of the Covid-19 pandemic and nationwide lockdown. Sauvignon Blanc in Dillons Point had an excellent flowering and a long, favourable ripening period, so those who managed the yield appropriately obtained exemplary fruit quality. The long hang-time and healthy canopies meant an abundance of intense blackcurrant characters alongside the trademark Dillons Point saltiness.

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 1st April 2020. We gently whole-bunch pressed the fruit with the free run juice only going to seasoned French oak puncheons (500L) without any settling. 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 filtration on 29th June 2021.

Appellation Marlborough Wine Certified.

ABV	13.5%	Total SO2	65 mg/L
pH	3.19	Acidity	6.6 g/L
RS	Nil		

