

# Blank Canvas

## Blank Canvas Holdaway Vineyard Sauvignon Blanc 2024

- Holdaway Vineyard | Dillons Point | Marlborough -

**TASTING NOTE** This single vineyard rendition of Sauvignon Blanc is from the regeneratively farmed Holdaway Vineyard at Dillons Point – our favourite sub-region for the variety. It is a classic expression of Marlborough Sauvignon Blanc, being 100% tank fermented, but it offers complexity of texture and a mineral drive that summons river stones and sea spray. Blackcurrant, guava and passionfruit are captured alongside the subtlest hint of oyster-shell. This wine is focused and explosive on both nose and palate yet remains elegantly balanced and distinctly salty.

**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 Holdaway Vineyard is in the Dillons Point subregion located on the coastal fringe of the Wairau Valley. The vineyard is owned by the Holdaway family who have been farming in Marlborough for generations and is currently run by Alan and Janette and their sons Richard and Robbie. They are passionate advocates of regenerative viticulture; among other things they grow impressive inter-row mixed species plantings and follow a zero-till philosophy to build all-important organic matter and microbial diversity in the soil. The alluvial silts here are fertile and deep but are well-drained, with plenty of mineral nutrients, which is perfect for nutrient-hungry Sauvignon Blanc. The vineyard is VSP-trained and cane-pruned.

**WINEMAKING** Grapes were machine harvested in the cool of the night to ensure no harsh phenolics were extracted and acidity was preserved. The grapes were crushed and gently pressed in a pneumatic press to avoid skin contact, and the juice transferred directly into stainless steel. The must was settled naturally and fermented at cool temperatures. Post-fermentation it was left on light lees to increase textural complexity. It was gently crossflow filtered prior to bottling.

Vegan. Appellation Marlborough Certified.

### TECHNICAL ANALYSES

Alcohol content	13 %	Acidity	6.9 g/L
Residual sugar	2 g/L	Total SO <sub>2</sub>	95 ppm
pH	3.4		

