

# Blank Canvas

## Blank Canvas 'Abstract' | Three Rows Sauvignon Blanc 2019

- 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. Just three rows of a dry-farmed parcel are handpicked from the Holdaway Vineyard in Dillons Point. There's an intense and seductive perfume of blackcurrant and white florals, while winemaking lends savouriness and flinty minerality. Wild fermented in seasoned French oak puncheons and lees-aged for 14 months, this is a wine rich in texture. With elegance and beautiful balance, it is for enjoyment now but will age with grace and dignity.

**VINTAGE** 2019 was one of the driest vintages on record and for many in the region one of the lowest cropping. Sauvignon Blanc in Dillons Point found itself in a good position with ready access to water and deep, silt-rich soils maintaining ground moisture. For those who managed the yield appropriately the balance between vine health and fruit quality was exemplary. The Holdaways sow diverse cover crops which are then harvested to the ground to maintain soil moisture, alleviating the pressure from the long dry spell. The resulting healthy canopies meant the fruit developed plenty of intense passionfruit and blackcurrant characters alongside the trademark Dillons Point saltiness.

**VITICULTURE** The Holdaway vineyard is in the Dillons Point sub-region on the 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' Sauvignon Blanc three row parcel is dry-farmed, a relatively rare practice in Marlborough. The vineyard is VSP-trained and cane-pruned.

**WINEMAKING** The grapes were selectively hand-harvested on 27<sup>th</sup> March. We gently whole-bunch pressed the fruit with the free run juice only going to three to five-year-old French oak puncheons (500L). The wine was left to ferment naturally with wild yeasts and with full solids. 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 14 months before it was bottled without filtration on 14<sup>th</sup> July 2020.

Appellation Marlborough Wine Certified.

Alcohol content	13.5%
Residual sugar	Nil
pH	3.28
Acidity	6.4 g/L

