

Blank Canvas

Blank Canvas Anthem Vineyard Pinot Noir 2019

- Anthem Vineyard | Gibbston Valley | Central Otago -

TASTING NOTE Matt and Sophie both grew up in the enlivening surroundings of Central Otago. With this formative connection we dreamed early on of finding a special vineyard to venerate Central Otago Pinot Noir. We found it in the Anthem Vineyard, cradled in the Gibbston Valley. This traditionally cooler subregion delivers a sublime red cherry, raspberry and violet expression of Pinot Noir, chaperoned by a suite of savoury, sappy undertones. Wild fermentation, 40% whole-cluster inclusion and a low-toast oak regime gives elegance, complexity and structure to the wine. Maintaining our minimalist philosophy, we bottle without filtration which means nothing is taken away.

VINTAGE 2019 got off to a favourable start with healthy spring growth, though a frost in mid-November did impact some young vine shoots and led to lower yields at harvest. A warm and dry summer created excellent flowering conditions followed by a cooler than average autumn, in contrast to the very warm and dry 2018 vintage, meant acidities are vibrant and fruit expression is high toned and fragrant. We harvested the Anthem Vineyard Pinot Noir on the 29th April 2019, allowing the fruit a long period for flavour development on the vine.

VINEYARD Soils are older wind-blown silt and schist loess deposits atop rocky schist alluvium gravels. Vines are trained on a high-cordon system and are VSP trained, with an average vine age of 20 years old. Anthem Vineyard was among the earliest vineyards planted in the Gibbston Valley subregion.

WINEMAKING We hand-picked a small parcel of the Anthem Vineyard, 'Cliff Block', into fruit trays and transported it in a refrigerated truck overnight to our winery in Marlborough. We left 40% of the fruit in whole clusters and crushed the balance over the bunches. It underwent a 5-day cold soak followed by spontaneous fermentation. Hand-plunging during the 14-day fermentation period was followed by draining the free-run wine and pressing the remaining wine to French oak barriques (35% new) where it matured for 12 months, undergoing natural malolactic fermentation. It was racked to one tank to gently settle for 3 months and gently racked again, finally being bottled without filtration on 3rd June 2020.

430 cases produced.

TECHNICAL ANALYSES

Alcohol	13.5%
pH	3.69
Acidity	5.9 g/L
Total SO ₂	33 mg/L
Residual sugar	Nil

