

Blank Canvas

Blank Canvas Escaroth Vineyard Chardonnay 2021

- Escaroth Vineyard | Taylor Pass | Marlborough -

TASTING NOTE This special one-hectare parcel of Chardonnay is perched on a high, north-facing slope in the Southern Valleys' Taylor Pass subregion. Andy and Kyna Laurie have lived here since 2000 and have been carefully tending the Pinot Noir and now Chardonnay vines with a sustainable and dry-farmed philosophy. The naturally small yield of the 2021 vintage has resulted in an exceptionally concentrated and lengthy fruit profile of grapefruit, lemon and white fleshed stone fruit alongside subtle toast, grilled hazelnuts and a hint of flint.

VINTAGE 2021 was a remarkably low-yielding year across all varieties in Marlborough. Cool weather during the flowering period resulted in lighter bunch weights, while late spring frost events meant fewer bunches. However the warm, dry summer surmounting into drought status for the third year in a row set the smaller crop up for an excellent ripening period. There was zero disease pressure and a record early start date for harvest. The quality and intensity evident in the small volume of fruit harvested was outstanding, resulting in powerful wines that promise to age with grace and elegance.

VITICULTURE The Escaroth Vineyard is home to dedicated growers Andy and Kyna Laurie. Situated in the Taylor Pass subregion of the Southern Valleys, they first planted vines on their land from 2000. The Chardonnay was reincarnated from mature Riesling vines via top-grafting several years ago and consists of 100% Clone 95, a Dijon clone that we love for its elegance and aromatic complexity. The vineyard is on the highest part of the vineyard, nestled on a beautiful north facing slope. It is dry-farmed and tended by hand. The vines are VSP trained on cordons. We hand-harvested the Escaroth Chardonnay on the 20th March 2021.

WINEMAKING Simply and sincerely made, this Chardonnay was gently whole-bunch pressed with the very cloudy free-run juice only going to new and seasoned French oak puncheons (500L) with approximately 50% new oak. There it eventually commenced fermentation with ambient yeast and was left to complete both primary and natural malolactic fermentation without disturbance. It was carefully racked out of oak to spend a further several months on light lees before being bottled without fining or filtration on the 8th March 2022.

Appellation Marlborough Wine Certified. Vegan.

TECHNICAL ANALYSES

Alcohol content	13.5%
Residual sugar	Nil
pH	3.41
Acidity	5.8 g/l
Total SO ₂	60 mg/l


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