

# Blank Canvas

## Blank Canvas McKee Vineyard Gruner Veltliner 2017

- McKee Vineyard | Blind River | Marlborough -

**TASTING NOTE** Full-bodied richness, brilliant orange citrus, white pepper aromatics and a savoury, textural palate exemplify this single-vineyard Marlborough Gruner Veltliner. With the variety originally hailing from Austria, we feel our rendition takes on the best of European structure and New Zealand fruit opulence. The fruit was hand-picked from the McKee Vineyard in the Blind River subregion, gently pressed and fermented in both stainless steel and 500L French oak puncheons. It spent 11 months maturing on fine lees which has given increased texture and complexity. We have held the wine in bottle for four years prior to release and we're confident this is a wine to cellar. We like to call it G.V. or Gruner - you can call it anything you like!

**VINTAGE** 2017 was unprecedented in Marlborough, being hit by not one but two tropical cyclones during the peak of harvest. Cyclone Debbie lashed her fury on the region on the 2<sup>nd</sup> April while the second cyclone, Cook, hit on 13<sup>th</sup> April. Storms aside the weather leading up to harvest was very favourable. This vintage demonstrates why Gruner Veltliner is like the Buck Shelford of varieties – the hard man of the grape world. It is essentially bullet-proof with its thick skins that are almost impenetrable. Our Gruner Veltliner hung out on the vine until the 20<sup>th</sup> April 2017 when the weather played ball again and was at ideal physiological ripeness with the flavour spectrum we seek for this style.

**VITICULTURE** The McKee Vineyard is located in the coastal Blind River subregion of Marlborough. Soils are comprised of complex silty loams and gravels while the average vine age is 7 years. Proximity to the sea contributes a mineral saline quality to the fruit while the cool coastal microclimate ensures vibrant and focused acidity. We green thinned the crop in early February to ensure the fruit was even and vines were in balance with a yield target of 7 tonnes/hectare. The vineyard is VSP trained and cane pruned.

**WINEMAKING** We hand-harvested the McKee Vineyard Gruner Veltliner on the 20<sup>th</sup> April 2017. At the winery the grapes were de-stemmed, crushed and gently pressed with a press-cut at 600 L/tonne. This wine is 100% free-run juice only and it was run into large French oak puncheons (~20% new) with the smaller balance to a single stainless steel tank for fermentation. A select yeast strain was used for fermentation which was completed over 12 days and the wine then underwent elevage on lees. It was bottled on the 8<sup>th</sup> March 2018 and cellared in bottle for a further 4.5 years prior to release.

500 cases produced | Vegetarian | Appellation Marlborough Wine Certified

### Technical Analyses

Alcohol content	13%	Acidity	6.2 g/L
Residual sugar	1.5 g/L	Total SO <sub>2</sub>	55 ppm
pH	3.3		

