

# Blank Canvas

## Blank Canvas 'Reed' Chardonnay 2019

**TASTING NOTE** The 'Reed' Chardonnay is an incredibly textured, savoury wine. It parades a bounty of fleshy white nectarine and orchard fruit, flint-focused precision and a grainy, honeyed richness. Its vividly sketched acidity allows it to carry the powerful but savoury oak in a defined yet impressive manner. The full solids fermentation with 100% wild yeast and 14 months lees ageing without battonage has given multitudinous layers of complexity. This is a wine for drinking now for its crystalline purity, or cellaring and reaping the benefits of tertiary development in many years to come.

**VINTAGE 2019** was one of the driest vintages on record and for many in the region one of the lowest cropping. A relatively wet Spring provided good early season growth, though a cool flowering period resulting in low berry numbers for Chardonnay. The dry conditions with only trivial rainfall between Christmas and the 10 March meant there was zero disease pressure and produced exceptionally clean, healthy fruit. Overall the Chardonnay of 2019 produced very generous, ripe fruit flavours and beautiful intensity and richness on the palate.

**VITICULTURE** The 'Reed' vineyard is home to dedicated growers and friends Pete and Anne Reed. Situated at the mouth of the Waihopai Valley, they first planted vines on their land in 2001. Our parcel of Chardonnay is top-grafted onto ancient Gewurztraminer vines so while the top-graft is young, the vine roots go deep. The parcel is 100% Clone 95 Chardonnay, which we love for its elegance and aromatic complexity. We hand-harvested this fruit on the 19<sup>th</sup> March 2019.

**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). There we left it to kick off wild fermentation. The wine was left to its own devices, without sulphur or lees stirring throughout maturation, and it underwent natural malolactic fermentation in the Spring. We carefully racked it and bottled it without filtration on the 2<sup>nd</sup> April 2020.

486 cases produced.

### TECHNICAL ANALYSES

Alcohol	13.5%	pH	3.27
Residual Sugar	Nil	Acidity	5.6 g/l
Total SO <sub>2</sub>	36 mg/l		

