

# Blank Canvas

## Blank Canvas Reed Vineyard Chardonnay 2022

- Reed Vineyard | Waihopai Valley Mouth | Marlborough -

**TASTING NOTE** The Reed Vineyard 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 12 months lees ageing without bâtonnage 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** Labour, Covid and weather all impacted vintage 2022, but those who had the ability to put in extra work into the vineyards were rewarded. Significant rain in winter through to late spring marked the end of three years of drought, while a warm early December meant an abundant flowering and fruit-set which was a stark contrast to 2021. During the warm, dry summer it was apparent that crops were likely to be bigger than average so green thinning to reduce potential yield was an important task. From mid-February cool days and nights meant the natural acidities remained high, though rainfall in March required extra care and attention in the vineyard. Those that could saw resulting wines that are expressive, elegant and classically Marlborough.

**VITICULTURE** The Reed Vineyard is home to dedicated growers and friends Pete and Anne Reed. Situated at the mouth of the Waihopai Valley and above the braided Wairau River, they first planted vines on their land in 2001. Our parcel of Chardonnay is top-grafted onto mature Gewurztraminer vines in 2017 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 parcel on the 15<sup>th</sup> March, 2022.

**WINEMAKING** Simply and sincerely made, this Chardonnay was gently whole-bunch pressed with the very cloudy free-run juice going to new and seasoned French oak puncheons (500L), approximately 40% 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 9<sup>th</sup> March 2023. Appellation Marlborough Wine Certified. Vegan.

### TECHNICAL ANALYSES

Alcohol vol.	13.5%	Acidity	5.9 g/l
Residual sugar	Nil	Total SO <sub>2</sub>	60 mg/l
pH	3.20		

