

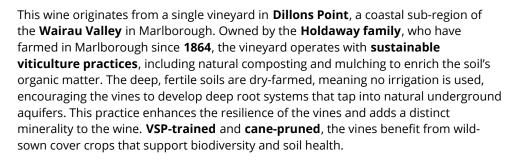
This single-vineyard Sauvignon Blanc, from Dillons Point in Wairau Valley, brings a sophisticated twist with fermentation in seasoned oak for enhanced complexity.

# Blank Canvas

### Abstract Three Rows Sauvignon Blanc 2020

Marlborough, New Zealand

### Region and Vineyards



The 2020 growing season was highly favorable for Sauvignon Blanc, with an optimal flowering period and extended ripening that contributed to the exceptional quality of the fruit.

### Winemaking

The Blank Canvas Abstract Three Rows Sauvignon Blanc 2020 was crafted with a focus on enhancing texture and complexity. After hand-harvesting, the grapes were **whole-bunch pressed**, with only the free-run juice selected for the final wine. The juice was then transferred directly into **French oak puncheons** (500L), ranging from three to five years old, for fermentation. Fermentation occurred naturally, driven by indigenous yeasts, and the wine was left to mature in these seasoned barrels without any stirring, preserving the purity and balance of flavors. The wine underwent **natural** malolactic fermentation, contributing to its rounded texture. After 15 months of aging in oak, it was bottled without filtration, preserving its richness and character.

### **Tasting Notes**

- Color: Pale golden yellow, hinting at maturity and complexity from oak aging.
- Aroma: A distinctive bouquet of blackcurrant, white floral notes, and savory undertones, with subtle smoky elements adding depth.
- Palate: The mouthfeel is textured and layered, offering flavors of toasty oak and a slight smokiness. Balanced acidity and a long, elegant finish create a harmonious and sophisticated profile.





Alcohol: 0,00 %

Composition: 100% Sauvignon

Blanc







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#### Did You Know?

The **Abstract Three Rows** series from **Blank Canvas** explores non-traditional expressions of Sauvignon Blanc, pushing the boundaries of what Marlborough Sauvignon Blanc can achieve. By incorporating aging in seasoned oak, Matt and Sophie highlight a savory complexity and layered texture not typically associated with the region's Sauvignon Blancs, making this wine a standout in their collection.

### Wine Pairing Ideas

- **Grilled asparagus with hollandaise sauce**: The wine's acidity and smoky nuances complement the richness of hollandaise and the vegetal notes of asparagus.
- **Roasted chicken with herbs**: The savory edge and toasty oak match well with roasted flavors and herbs.
- **Seafood paella**: The wine's depth and minerality align beautifully with the complex flavors of seafood and saffron.
- **Goat cheese tart**: The acidity and floral notes balance the richness of the cheese, creating an elegant pairing.

## 94 vinous

#### Vinous (Antonio Galloni) (VN): 94 Points (2020)

The 2020 Sauvignon Blanc Abstract Three Rows has a lot to live up to after making quite the impression in 2019. It has certainly not taken a shy and retiring approach. This puncheon-fermented, dry-farmed cuvée is aged on lees for a lengthy 15 months, resulting in a wine that is intense, aromatic and structured. Punchy blackcurrant, nectarine, lemon and almond meal flavors combine with a green-toned edge. While its component parts don't feel united as yet – there's a lot going on here and the fruit seems more overt in this vintage – there's a sense that this will outlive the already-mellowing 2019, such is its youth and force. The 2020 is impressive but a little edgy right now.



