Blank Canvas

Made exclusively from Clone 95 Chardonnay vines, this wine shows a balance of orchard fruit and bright acidity, characteristic of its unique terroir.

Reed Vineyard Chardonnay 2023

Marlborough, New Zealand

Region and Vineyards

The **Reed Vineyard** is located at the entrance of **Waihopai Valley** in Marlborough, New Zealand. Originally planted in **2001**, this vineyard features Clone 95 Chardonnay vines grafted onto old Gewurztraminer rootstocks, producing intense, complex flavors due to the deep-rooting and age of the vines. Situated in a cool climate area, the vineyard benefits from **cool nights and warm days**, which preserve acidity while allowing fruit to ripen fully. These conditions, combined with ancient gravelly soils, support the development of expressive, aromatic Chardonnay.

The **Clone 95** chosen for this vineyard is a Burgundian clone known for its low sugar and high flavor concentration, making it especially suited to Marlborough's terroir. The vines are managed sustainably by Pete and Anne Reed, the vineyard owners, who work closely with the Blank Canvas team to maintain quality and ecological harmony.

Winemaking

This vintage marked the end of a drought cycle, with early rains and a dry summer that encouraged abundant flowering and fruit set. Hand-harvested grapes were **whole-bunch pressed** to extract pure flavors, with the free-run juice then fermented in **500-liter French oak puncheons (40% new)**. Fermentation was spontaneous, using ambient yeasts, and the wine underwent **malolactic fermentation** naturally without interference, enhancing texture and complexity. It was then aged on lees for added depth, with no fining or filtration before bottling.

Tasting Notes

- **Color:** Pale gold with green highlights.
- **Aroma:** Notes of **white nectarine, orchard fruit, and subtle oak** nuances with hints of honey and grain.
- **Palate:** Rich and layered, with flavors of **ripe stone fruit and a creamy, honeyed texture**, balanced by vibrant acidity and a mineral finish.

Alcohol :13,50 %

Composition: 100% Chardonnay

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Did you know?

The Clone 95 vines for this wine are grafted onto older Gewurztraminer rootstocks, allowing the Chardonnay to develop deep-rooted resilience and complexity, giving the wine a unique depth and expression of the Waihopai Valley's terroir.

Wine Pairing Ideas

- **Seared Scallops with Lemon Butter:** Complements the wine's acidity and enhances its stone fruit flavors.
- **Roast Chicken with Thyme:** The wine's texture balances the savory, herbaceous qualities of roasted chicken.
- **Creamy Mushroom Pasta:** Earthy flavors mirror the wine's complex layers and creaminess.
- **Aged Gruyère Cheese:** The nutty and rich profile of Gruyère complements the wine's depth and honeyed finish.

93

Robert Parker (RP) : 93 Points (2023)

The 2023 Reed Chardonnay leads with toasty reduction, curry leaves, yellow peach, salted nuts and brine. In the mouth, the wine is carried in this same style, and it works so well. The curry-leaf character really is an accentuated character here, so if you're not into it, it won't work so well for you; but I happen to love it, so I am enjoying the wine immensely. This demands a full-sized Burgundy glass to really make the most of the extension of flavor through the finish. 13.5% alcohol, sealed under screw cap.

93 vinous

Vinous (Antonio Galloni) (VN) : 93 Points (2022)

It was not the easiest of seasons to make delicious wine in Marlborough, but you wouldn't guess that if you tasted the 2022 Chardonnay Reed Vineyard. It is a pure and precise style with plenty of personality. There's excellent clarity of fruit here, reflective of the delicate handling. Flinty, salty characteristics of reduction emerge, while smoky bacon notes derive from barrel. Just a little more than light in body, there's weight and creamy texture built through the mid-palate, followed up with a fine, citrusy acid line. There's a lot going on, but the components all come together to provide a clever, layered style with a big, savory finish. Ta-da!