



Blank Canvas

The Blank Canvas Holdaway Vineyard Sauvignon Blanc is a vibrant Marlborough Sauvignon Blanc with intense aromatics and balanced minerality, crafted from the regenerative Holdaway Vineyard in Dillons Point.

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Holdaway Vineyard Sauvignon Blanc 2024

Marlborough, New Zealand

Region and Vineyards

The **Holdaway Vineyard** lies in the coastal **Dillons Point** subregion of Marlborough's **Wairau Valley**. Managed by the Holdaway family, the vineyard is a model of **regenerative viticulture** with practices like zero-till farming and inter-row species planting, enhancing soil organic matter and microbial diversity. This alluvial site, with fertile and mineral-rich silty soils, is ideal for **Sauvignon Blanc**, a grape that thrives in nutrient-rich conditions. The vineyard is VSP-trained and cane-pruned, ensuring balanced sun exposure and optimal fruit ripening.

Dillons Point benefits from its coastal influence, which moderates temperatures and preserves acidity in the grapes. The result is a Sauvignon Blanc that is both aromatic and structured, balancing ripe tropical flavors with a distinct minerality.

Winemaking

The grapes were **machine-harvested at night** to preserve freshness and prevent harsh phenolic extraction. After gentle crushing and pressing, the juice was transferred to **stainless steel** tanks and fermented at cool temperatures to retain the pure varietal character. Post-fermentation, the wine was left on light lees, adding subtle texture without compromising its freshness. A gentle crossflow filtration ensured clarity before bottling, preserving the wine's integrity.

Tasting Notes

- **Color:** Pale straw with green highlights.
- **Aroma:** Aromas of **guava, passionfruit, and subtle oyster shell**, adding a saline touch.
- **Palate:** Fresh and focused with explosive tropical fruit flavors, vibrant acidity, and a lingering, saline-mineral finish.



Alcohol :13,00 %

Composition: 100% Sauvignon
Blanc



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Did you know?

The Holdaway family practices **regenerative viticulture**, focusing on building soil health and biodiversity with a zero-till approach. This commitment enhances the vineyard's resilience and the unique expression of Marlborough's terroir in the wine.

Wine Pairing Ideas

- **Fresh Oysters:** Complements the wine's saline notes and vibrant acidity.
- **Goat Cheese Salad:** The acidity in the wine pairs beautifully with the tangy creaminess of goat cheese.
- **Grilled Asparagus with Lemon Zest:** Enhances the wine's citrusy and mineral characteristics.
- **Ceviche:** The tropical fruit and acidity balance the freshness and spices in ceviche.



Robert Parker (RP) : 94 Points (2024)

The 2024 Holdaway Vineyard Sauvignon Blanc hails from Dillons Point in the Lower Wairau, on the shores of the Cook Strait. The wine is chalky and mineral and more than a little bit salty, with fresh coriander, crushed oyster shell, lemon oil, verbena and wet stone. The fruit is fleshy, but the wine retains a core of tension and freshness. I love the draw and linger of flavor through the finish. While the aim of the game here is to minimize the impact of bittering phenolics, the wine is in possession of tremendous texture. It had a cool, long, ferment, and the juice was stirred to keep the lees in suspension; now they are settling to introduce textural interest. 13% alcohol, sealed under screw cap.



Vinous (Antonio Galloni) (VN) : 92 Points (2023)

The 2023 Sauvignon Blanc Holdaway Vineyard is a precise and poised style. It packs concentration in its core and concludes with a crisp and clear flourish, positively twinkling with clear, pure fruit. While offering varietal characteristics with its passion fruit, blackcurrant, elderflower and grapefruit flavors, it is not an overt, showy or sweaty style, instead focusing on precision, restraint and poised intensity.

