

**Marlborough Grüner Veltliner 2013**  
Marlborough, New Zealand



## PRODUCER

Blank Canvas is the vinous studio of award-winning international winemaking consultant Matt Thomson and Master of Wine Sophie Parker-Thomson. With over 40 years of collective experience in the global wine industry, Matt and Sophie produce small batch fine wines from exceptional single vineyard sites throughout New Zealand under their art-meets-science project, Blank Canvas. Matt has worked over fifty vintages in numerous wine regions around the world and has worked with David Gleave since 1994. He is involved with many of the wines in our portfolio, primarily as a consultant. Sophie has been travelling to Europe and working with Matt since 2011, leaving her career in law behind her. It is this international experience that is the founding inspiration for this husband-and-wife team. All vineyards are certified sustainable and all the growers live on their vineyards.

## VINEYARDS

The fruit came from a single vineyard in the Rapaura subregion belonging to grower and long-term friend Malcolm Adams. Berekah Estate has two hectares of Grüner Veltliner planted with a mixture of the two clones in New Zealand. It was at Matt's suggestion that Malcolm took the plunge to plant the new-fangled variety and with now four vintages under its belt it is performing very well on the free-draining, young alluvial soils. The vines are VSP trained and cane-pruned.

## VINTAGE

The 2013 vintage heralded unusually warm days but characteristic cold nights. The autumn was dry and the vintage was compact with varieties attaining ideal ripeness levels all near the same time. As a result of the warm vintage, Grüner Veltliner was ready slightly earlier than typical, achieving excellent ripe fruit flavours.

## VINIFICATION

The grapes were harvested by hand during the cool early morning near the end of the Marlborough harvest. Quick transport to the winery saw the grapes being de-stemmed, crushed and pressed in a gentle pneumatic press to avoid skin-contact and the extraction of harsh phenolics. A press cut was also made. Free run juice went primarily to stainless steel tank to ferment cool, and a 25% portion was split equally into new and used French oak puncheons (600L) where it matured for eight months. The batches were kept separate until January when the blend was assembled, and the finished wine was bottled in March.

## TASTING NOTES

A wine of wonderful and pure aromatics, this Grüner Veltliner shows classic notes of mandarin and ripe peach with an underlying trace of white pepper. The oak featuring in this wine is only obvious if you are told about it – it is there to provide richness and weight to the mid-palate, which is why the producer chose large French oak puncheons to do the job. The result is a well-structured, luscious rendition of an Austrian classic.

Grape Varieties	<b>100% Grüner Veltliner</b>
Winemaker	<b>Matt Thomson</b>
Closure	<b>Screwcap</b>
ABV	<b>13%</b>
Residual Sugar	<b>3.3g/L</b>
Acidity	<b>5.9g/L</b>
Wine pH	<b>3.23</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable</b>