

**Marlborough Chardonnay 2016**  
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 vineyard is situated in the Omaka Valley on Brookby Road in Marlborough on low-vigour clay soils. It is cane pruned and VSP trained, and is 100% Clone 95 Chardonnay, which was selected for its elegance and aromatic complexity.

## VINTAGE

The 2016 vintage had the threat of severe drought hanging over it as El Nino conditions enveloped the start of the growing season through to January. Much needed rain in mid-January and again in March however replenished the rivers and soil moisture. A higher than average number of growing degree days was experienced meaning the rainfall near the start of the harvest period did not impact the fruit adversely and kept the canopies healthy. Warm Autumn days and cool nights enabled long-hang times which resulted in concentrated, ripe fruit profiles. The yield was very low which resulted in concentration of flavour and resulting length.

## VINIFICATION

Grapes were whole bunch pressed, full solids taken with 100% wild yeast fermentation in 500lt French oak puncheons (40% new), with 10 months' maturation. The 2016 Chardonnay did not have any lees stirring, but some serious shaking couldn't be prevented thanks to the 14th November earthquake that struck the region while it rested in the winery! There were vinous casualties but thankfully the Chardonnay survived – thus it is genuinely shaken not stirred. It was bottled without any fining or filtration.

## TASTING NOTES

An incredibly textured and savoury wine. It summons a golden peach and grapefruit fruit profile, alongside complex flint and fresh bread. Further complexity comes from the oak used in winemaking, imparting subtle vanillin and toast characters. Lifted crisp acidity allows the power and weight of this wine to shine through resulting in a tantalisingly long and balanced finish.

Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Matt Thomson</b>
Closure	<b>Screwcap</b>
ABV	<b>13.5%</b>
Acidity	<b>5.49g/L</b>
Wine pH	<b>3.28</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>