

## Marlborough Sauvignon Blanc 2018

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 comes from a single vineyard in the Dillons Point subregion located on the coastal fringe of the Wairau Valley. This vineyard belongs to the Holdaway family who have been farming in Marlborough for generations. They practise sustainable viticulture with such things as their own compost and mulching preparations to maintain organic matter in the soil. The soils are fertile and deep but well-drained, with plenty of mineral nutrients which is perfect for the nutrient hungry Sauvignon. The vineyard is trained to Vertical Shoot Position and cane-pruned.

### VINTAGE

A dry and hot summer looked promising with maturity starting 2-3 weeks ahead of normal. Significant rainfall occurred in the late summer into early autumn which provided relief for the vines and slowed down ripening. Luckily, the weather stabilised from mid-Autumn ensuring healthy and concentrated grapes.

### VINIFICATION

The grapes were harvested by machine in the cool of the night to ensure no harsh phenolics were extracted and acidity preserved. Fruit was pressed off quickly to avoid skin contact and drained straight to one small tank. The juice was settled naturally and fermented in stainless steel tanks at cool temperatures. With minimal intervention throughout, the wine was bottled on 26th June 2018.

### TASTING NOTES

This is a classic expression of Marlborough Sauvignon Blanc, offering complexity of texture and a mineral drive that summons river stones and sea spray. Blackcurrant, guava and passionfruit are captured alongside the subtlest hint of lemongrass. This wine is focused and explosive on both the nose and palate, yet remains elegantly balanced and distinctly salty.

Grape Varieties	<b>100% Sauvignon Blanc</b>
Winemaker	<b>Matt Thomson</b>
Closure	<b>Stelvin Lux</b>
ABV	<b>13%</b>
Residual Sugar	<b>2g/L</b>
Acidity	<b>6.9g/L</b>
Wine pH	<b>3.3</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>