

Blank Canvas,

`Meta` Marlborough Late Harvest Riesling 2018

Marlborough, New Zealand

Blank Canvas
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

From a single vineyard in the Rapaura sub-region of the Wairau Valley, this small block of Riesling is run meticulously by the Couper family. Cane-pruned and VSP trained, the vineyard was brilliantly situated to deliver perfect noble rot conditions. The fruit was carefully hand-picked at the very end of vintage on the 30th April 2018.

VINTAGE

A hot summer accelerated ripening across all varieties, but the relatively wet late summer conditions provided an ideal environment for the onset of noble rot. The botrytis infection was rapid throughout the region and was in a form called 'slip-skin'. This resulted in a very even infection across the vineyard with very little sporulation or grey rot. We were able to obtain excellent concentration and the entire parcel was nearly 100% infected with botrytis.

VINIFICATION

The grapes were selectively hand-harvested in the vineyard and the fruit was gently whole-bunch pressed with the juice returned to the skins for an overnight maceration to soak up further flavour, sugars and acidity. Upon pressing again the juice was settled naturally and fermented with selected yeast strains in a small stainless steel tank. With minimal intervention throughout, the wine naturally ceased fermentation at around 9.5% alcohol. The wine was racked to French oak puncheons where it spent six months on light lees, followed by gentle filtration before being bottled on 28th November 2018.

TASTING NOTES

A hedonistic wine. Aromas of citrus zest, orange blossom honey and marmalade are poised against a luscious and pronounced sweetness on the palate which persists thanks to a backbone of enlivening acidity.

Grape Varieties	100% Riesling
Winemaker	Matt Thomson and Sophie Parker Thomson
Closure	Stelvin Lux
ABV	9.5%
Residual Sugar	168g/L
Acidity	9.8g/L
Wine pH	3.4
Notes	Sustainable

LIBERTY WINES