

Blank Canvas,

Element Vineyard Gimblett Gravels Syrah 2018

Hawkes Bay, New Zealand

Blank Canvas

NEW ZEALAND



Grape Varieties	100% Syrah
Winemaker	Matt Thomson and Sophie Parke Thomson
Closure	Stelvin Lux
ABV	13%
Acidity	6.63g/L
Wine pH	3.53
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian

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

A parcel of special Syrah fruit was sourced from a single vineyard run by a good friend of Matt and Sophie's in Hawkes Bay's famous Gimblett Gravels sub-region. The vineyard is over 15 years old with very low-yielding vines, thanks to the free-draining nature of the historic riverbed soils. The vines are trained by Vertical Shoot Positioning and cane-pruned on a single fruiting wire with high density planting. The vineyard is managed with true respect to the land and environment, with no herbicides or systemic controls used.

VINTAGE

In 2018, a dry and hot summer looked promising for an excellent vintage, with maturity tracking two to three weeks ahead of normal. Although significant rainfall occurred in late summer into early autumn, it provided relief for the vines and slowed down the ripening process, though it certainly threatened vineyards with higher yields and heavier soils. Luckily, the weather stabilised from mid-Autumn. Smaller yields meant that the parcel had intense and brilliant flavours.

VINIFICATION

As is becoming tradition, Matt and Sophie again co-fermented the hand-picked Syrah with a small proportion of Grüner Veltliner skins. A 60% whole-bunch component was used in the fermentation process to give the best balance between fruit and complexity/tannin structure. The tank was hand-plunged 4-6 times daily for 16 days. The wine was then drained and pressed to age in both new and seasoned French oak before it was bottled, without filtration, on 19th June 2019.

TASTING NOTES

In the true expression of cool-climate Syrah, this wine exudes freshly cracked black pepper, crushed violets, red and black forest fruits and savoury smoky nuances. It has crunchy acidity which carries the fine-grained tannins and background of spicy, savoury oak. This wine is about fragrance and texture, assisted by the co-fermentation with the Grüner Veltliner skins as well as whole-cluster fermentation. It boasts layers of complexity in flavour and tannins which allows an intriguing long-term ageing potential.

LIBERTY WINES