

Blank Canvas,

Escaroth Vineyard Marlborough Pinot Noir 2019

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

Escaroth is a unique north-facing, sloped, dry-farmed site in the middle of the Taylor Pass. Vines were planted in 2001 and, rare in Marlborough, it is established without irrigation. The Taylor Pass has the largest diurnal range in all of Marlborough and is often the driest sub-region. The north-facing slope is essential for frost protection as well as exposure for ripening. The low-vigour, old clay soils are perfect for Pinot Noir. The total Pinot Noir area is just under one hectare and is planted with Dijon clones 777 and 115. The vineyard is spur-pruned and VSP trained.

VINTAGE

2019 was a very low-yielding vintage for Pinot Noir; the result of a combination of one of the driest growing seasons on record in Marlborough, but also inclement weather during flowering and sizing. This meant small bunches and small berries with thick skins at harvest time, which took place on the 21st March. It was a year where the use of whole-bunch was essential to ensure that balance and pinosity remained.

VINIFICATION

The hand-picked bunches were cold soaked for five days before natural fermentation commenced. The wine was hand-plunged throughout its 15-day fermentation, which included 55% whole cluster, with the balance crushed over the top of the open-tank fermenter. After, the wine was drained and pressed into French oak barriques, all low-toast level (35% new) for 12 months, with a further three months in tank to gently and naturally settle. The wine was bottled without filtration on the 3rd June 2020.

TASTING NOTES

A beguiling, complex perfume of peony and violets, red cherry and pomegranate, overlaid with an enchanting spice, game and earthy savouriness. The low-yielding vintage resulted in a wine of incredible concentration and intensity, with innate muscular tannin structure that ensures it will age very well.

Grape Varieties	100% Pinot Noir
Winemaker	Matt Thomson and Sophie Parke Thomson
Closure	Stelvin Lux
ABV	13.5%
Acidity	5.3g/L
Wine pH	3.6
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian

LIBERTY WINES