

Blank Canvas,

## Element Vineyard Gimblett Gravels Syrah 2019

Hawkes Bay, New Zealand

Blank Canvas  
NEW ZEALAND



Grape Varieties	<b>100% Syrah</b>
Winemaker	<b>Matt Thomson and Sophie Parker-Thomson</b>
Closure	<b>Stelvin Lux</b>
ABV	<b>13%</b>
Acidity	<b>6.2g/L</b>
Wine pH	<b>3.7</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian</b>

### 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

This special Syrah is 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 20 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

2019 was the first of three consecutive drought years in an El Nino weather pattern. Flowering was unsettled, which led to 15-20% less fruit than average. The season was warm and favourable, seeing a high number of growing degree days. Although there was some rainfall during the later parts of the growing season, harvest was calm and dry. The reduced yields and dry conditions during vintage resulted in exceptional fruit that was balanced, healthy and intense in flavour.

### VINIFICATION

This 100% Syrah uses a high proportion of whole-clusters in the fermentation process to give the best balance between fruit, complexity and 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.

### 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 that carries the fine-grained tannins and background of spicy, savoury oak. This wine is about fragrance and texture, aided by whole-cluster fermentation. It boasts layers of complexity in flavour and tannins which allows an intriguing long-term ageing potential.

LIBERTY WINES