

Blank Canvas,

`Abstract | Three Rows` Marlborough Sauvignon Blanc 2020

Marlborough, New Zealand

Blank Canvas

NEW ZEALAND



Grape Varieties	100% Sauvignon Blanc
Winemaker	Matt Thomson and Sophie Parke Thomson
Closure	Stelvin Lux
ABV	13.5%
Acidity	6.6g/L
Wine pH	3.19
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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 came from a single vineyard in the Dillons Point sub-region located on the coastal fringe of the Wairau Valley. This vineyard belongs to the Holdaway family who have been farming in Marlborough since 1864. 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 ideal for Sauvignon. Unusually this parcel is dry farmed, so the roots go deep, maintaining vigour via the pure underground aquifers. The vineyard is VSP-trained and cane-pruned with wild-sown cover crops for extra organic matter and biodiversity.

VINTAGE

The 2020 vintage will go down as one of the easiest and exciting from a fruit perspective, but one of the most challenging due to the global pandemic and subsequent nationwide lockdowns. The Sauvignon Blanc in Dillons Point had an excellent flowering followed by a long and favourable ripening period. Careful yield management resulted in exemplary fruit quality.

VINIFICATION

The grapes were hand-harvested and whole-bunch pressed. Only the free run juice went into three to five-year-old French oak puncheons (500L) without any settling. The wine was left to ferment naturally with indigenous yeasts. It was not stirred throughout the time in oak. This vintage did undergo natural malolactic fermentation. Maturation in these seasoned oak puncheons took place over 15 months before being bottled without filtration.

TASTING NOTES

An alternative expression of Marlborough Sauvignon Blanc with a focus on texture and layers of aromatic complexity. The wine has an intense backbone of blackcurrant, white florals, and a signature savouriness. The palate boasts toasty flavours and smoky complexity creating a wine with elegance and beautiful balance.

LIBERTY WINES