

Blank Canvas,

## Escaroth Vineyard Marlborough Pinot Noir 2020

Marlborough, New Zealand

Blank Canvas  
NEW ZEALAND



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Matt Thomson and Sophie Parke Thomson</b>
Closure	<b>Stelvin Lux</b>
ABV	<b>13%</b>
Acidity	<b>5.3g/L</b>
Wine pH	<b>3.74</b>
Bottle Sizes	<b>75cl, 150cl</b>
Notes	<b>Vegetarian, Vegan</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

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

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 hand-harvested Pinot Noir bunches were 50% destemmed. The whole bunches were tipped into open-topped fermenters and the remaining destemmed fruit was crushed over the top. The fruit was kept cool for five days until fermentation commenced using only indigenous yeasts for 15-days. The tank was hand-plunged during this period. The wine was drained and pressed to French oak barrels of which 25% were new, and left to mature and complete natural malolactic fermentation for almost 12 months. The wine was then transferred to stainless steel tanks to naturally settle for an additional three months. The wine was then bottled without filtration on 8th June 2021.

### 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 lifted aromatics from the addition of whole bunches.

LIBERTY WINES