

Blank Canvas,
Marlborough Gruner Veltliner 2023
Marlborough, New Zealand

Blank Canvas
NEW ZEALAND



Grape Varieties	100% Grüner Veltliner
Closure	Screwcap
ABV	13%
Residual Sugar	3g/L
Acidity	6g/L
Wine pH	3.35
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

In a slight twist to the usual Blank Canvas philosophy, the 2023 vintage was sourced from two single vineyards, from the Central Wairau and the Brancott subregions. Both vineyards are located on the alluvial loams and gravels of the Central Wairau and enjoy the slightly warmer inland heat during the day, sheltered from exposure to the coastal easterly.

VINTAGE

It was a nervous start to the 2023 growing season, with variable conditions at flowering in December leading to lower yields and loose bunches. This proved to be a critical factor in the success of 2023, as the La Nina conditions meant evenly spread rains throughout late summer and early autumn did not cause disease issues. Cold nights held botrytis at bay and ensured naturally high acidity in the fruit. An exceptional weather run through March and April was the final positive, and the region was rewarded with intense flavours and ripeness levels across the district.

VINIFICATION

The fruit was hand-picked on 5th and 13th April. At the winery, the fruit was de-stemmed, crushed and gently pressed. The wine was run into large French oak puncheons (20% new) with the balance to a single stainless steel tank for fermentation. A select yeast strain was used, fermentation was completed in 12 days and the wine then underwent elevage on lees, with no battonage. Malolactic fermentation was avoided. The wine was bottled on 30th January 2024.

TASTING NOTES

The wine has brilliant orange citrus and white pepper aromatics while on the palate there is full-bodied richness, texture and complexity.

LIBERTY WINES