

Blank Canvas,

Reed Vineyard Marlborough Chardonnay 2023

Marlborough, New Zealand

Blank Canvas
NEW ZEALAND



Grape Varieties	100% Chardonnay
Winemaker	Matt Thomson & Sophie Parker Thomson
Closure	Stelvin Lux
ABV	13.5%
Acidity	5.6g/L
Wine pH	3.23
Bottle Sizes	75cl, 150cl
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 Reed vineyard is home to growers Pete and Anne Reed. Situated at the mouth of the Waihopai Valley, they first planted vines on their land in 2001. The vineyard is planted with 100% Clone 95 Chardonnay, a Burgundian clone that Matt Thomson thinks is ideally suited to Marlborough, which has been top-grafted onto ancient Gewurztraminer vines - so while the top grafting is young, the vine roots go deep. Matt particularly likes this clone for its intense flavour, modest sugar levels and aromatic complexity.

VINTAGE

The 2023 vintage began precariously, 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 brought evenly spread rains throughout the late summer and early autumn, which could have resulted in disease pressure if the bunches were not aerated. Cold nights held botrytis at bay and ensured naturally high acidity in the fruit. March and April brought warmer conditions and allowed for grapes with intense flavours and good phenolic ripeness at harvest.

VINIFICATION

Upon arrival at the winery, the grapes were gently whole-bunch pressed with the very cloudy free-run juice going to new and seasoned French oak puncheons (500 litres), approximately 40% new oak. There it eventually commenced fermentation with indigenous yeast and was left to complete both primary and natural malolactic fermentation without disturbance. It was carefully racked out of oak to spend several months on light lees before being bottled without fining or filtration on February 28, 2024.

TASTING NOTES

This is an incredibly textured wine that shows a bounty of fleshy white nectarine and orchard fruit, and a grainy, honeyed richness, perfectly balanced by vibrant acidity and savoury notes from oak ageing. A complex and layered wine that is perfect for drinking now but will also benefit from cellaring.

LIBERTY WINES