

Blank Canvas,

Escaroth Vineyard Marlborough Pinot Noir 2021

Marlborough, New Zealand

Blank Canvas
NEW ZEALAND



Grape Varieties	100% Pinot Noir
Winemaker	Matt Thomson and Sophie Parke Thomson
Closure	Stelvin Lux
ABV	13%
Acidity	5.7g/L
Wine pH	3.57
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

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 2021 vintage really drove home the laws of supply and demand. Cool weather during the flowering period resulting in lighter bunch weights as well as a later spring frost event resulting in fewer bunches. The warm, dry summer set up the smaller crop for an excellent ripening period with zero disease pressure. The quality and intensity of the small volume of fruit was exceptional with promise to be one of the best vintages ever.

VINIFICATION

The hand-harvested Pinot Noir bunches were partially 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 until fermentation commenced using only indigenous yeasts. The tank was hand-plunged during this period. The wine was drained and pressed to French oak barrels of which 25% were new. It was then 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.

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