

Blank Canvas,

`Abstract | Three Rows` Marlborough Sauvignon Blanc 2023

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	7g/L
Wine pH	3.22
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 2023 vintage got off to a nervous start, 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. Exceptional weather through March and April provided the grapes with a wonderful ripening season, and the region was rewarded with intense flavours and ripeness levels across the district.

VINIFICATION

The grapes were hand-harvested and whole-bunch pressed. Only the first 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, passionfruit, and a signature Dillons Point salty minerality, balanced by savoury notes, toast and smoky complexity on the palate.

LIBERTY WINES