

Blank Canvas,

`Holdaway Vineyard` Marlborough Sauvignon Blanc 2025

Marlborough, New Zealand

Blank Canvas
NEW ZEALAND



Grape Varieties	100% Sauvignon Blanc
Winemaker	Matt Thomson
Closure	Stelvin Lux
ABV	13%
Residual Sugar	2g/L
Acidity	6.4g/L
Wine pH	3.2
Bottle Sizes	75cl
Notes	Sustainable, 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 Holdaway Vineyard is in the Dillons Point subregion located on the coastal fringe of the Wairau Valley. The vineyard is owned by the Holdaway family who have been farming in Marlborough for generations and is currently run by Alan and Janette and their sons Richard and Robbie. They are passionate advocates of regenerative viticulture; among other things they grow impressive inter-row mixed species plantings and follow a zero-till philosophy to build all-important organic matter and microbial diversity in the soil. The alluvial silts here are fertile and deep but are well-drained, with plenty of mineral nutrients, which is perfect for nutrient-hungry Sauvignon Blanc. The vineyard is VSP-trained and cane-pruned.

VINTAGE

The 2025 Marlborough vintage was shaped by dramatic contrasts and delivered outstanding results. A warm, wet spring supported early budburst and healthy canopies, with minimal frost impact, followed by one of the driest seasons on record and near-perfect flowering for Sauvignon Blanc. An El Niño- influenced summer brought warm, settled conditions, low disease pressure, and accelerated ripening, while careful early yield management rewarded attentive viticulture with concentrated, high-quality fruit.

VINIFICATION

Grapes were machine harvested in the cool of the night to ensure no harsh phenolics were extracted and acidity was preserved. Upon arrival at the winery, the grapes were crushed and gently pressed in a pneumatic press to avoid skin contact, and the juice transferred directly into stainless steel. The must was settled naturally and fermented at cool temperatures. Post-fermentation the wine was left on light lees to increase textural complexity. It was gently crossflow filtered prior to bottling.

TASTING NOTES

This Sauvignon Blanc is a classic expression of Marlborough, opening with aromas of guava and passionfruit with the subtlest hint of oyster shell. This wine is focused and explosive on both the nose and palate yet remains elegantly balanced and distinctly salty.

LIBERTY WINES