

Blank Canvas,
`Reed Vineyard` Marlborough Chardonnay 2024
Marlborough, New Zealand

Blank Canvas
NEW ZEALAND



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| Grape Varieties | 100% Chardonnay |
| Winemaker | Matt Thomson & Sophie Parker Thomson |
| Closure | Stelvin Lux |
| ABV | 13.5% |
| Acidity | 6.05g/L |
| Wine pH | 3.14 |
| Notes | Sustainable |

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 dedicated growers Pete and Anne Reed, who planted the site in 2001. The vineyard sits on an elevated terrace near the confluence of the Waihopai and Wairau rivers. The Richmond range to the north-west provides an important rain shadow. Soils are moderate-vigour loams over an alluvial base, offering excellent water retention and vine balance. The Chardonnay is all clone 95, which produces an elegant and aromatically complex expression. The microclimate is naturally dry, allowing for slow, even ripening and the development of fine acidity and structure.

VINTAGE

The 2024 vintage in Marlborough was marked by low yields and exceptional fruit quality. A dry winter and isolated spring frosts reduced bunch numbers, while cold nights and variable weather during flowering led to a below-average fruit set across all varieties. Despite this, harvest conditions were ideal, with dry, warm days and cool nights ensuring very clean, healthy fruit. The resulting wines show impressive palate weight, concentration and intensity of flavour.

VINIFICATION

The fruit was hand picked and whole-bunch pressed, with the unsettled free-run juice filled straight to French oak puncheons, of which 40% were new. Fermentation began naturally with indigenous yeasts and progressed slowly without disturbance, followed by natural malolactic conversion in the spring. The wine then spent 11 months on fine lees in oak to build mid-palate richness, before it was blended, settled and racked. It was bottled unfiltered to retain fruit purity, texture and true site expression.

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.