

Blank Canvas,

## Anandale Farm Marlborough Riesling 2024

Marlborough, New Zealand

Blank Canvas  
NEW ZEALAND



### 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

This wine comes from the coastal Blind River subregion in the Awatere Valley, which the Blank Canvas team selected for the mineral-driven and delicate wines it produces. This is from a single vineyard on the Anandale Farm, planted in 2021. The soil is a complex mix of silty loam and gravel, and its cool micro-climate is ideal for producing this style of wine.

### VINTAGE

The 2024 harvest was a dream. Marlborough experienced a dry winter and isolated spring frosts, which meant bunch numbers were slightly down on the long-term average. This, coupled with a flowering period that featured some very cold nights and changeable daytime weather, led to a below-average set of berries, so yields were kept relatively low, increasing concentration. Harvest conditions were perfect, with dry warm days and cool nights leading to incredibly clean fruit that has resounding palate weight and intensity of flavour.

### VINIFICATION

The grapes were hand-harvested in March and were whole-bunch pressed with the free-run juice directed to one small tank. The juice was settled naturally over 48 hours before fermenting in stainless steel at cool temperatures. With minimal intervention throughout, the wine was arrested by chilling at ~9.5% alcohol content to obtain the desired balance. The wine was gently crossflow filtered and bottled on 5th June 2024.

### TASTING NOTES

This Riesling brims with clear notes of old-fashioned lemonade, key lime, and honeysuckle. There is a flush of sweetness on the palate, which is beautifully balanced by the zesty acidity. The finish is long and satisfying.

Grape Varieties	<b>100% Riesling</b>
Winemaker	<b>Matt Thomson and Sophie Parke Thomson</b>
Closure	<b>Stelvin Lux</b>
ABV	<b>9%</b>
Residual Sugar	<b>30g/L</b>
Acidity	<b>10g/L</b>
Wine pH	<b>2.92</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

LIBERTY WINES