

Blank Canvas,

`Meta` Marlborough Late Harvest Riesling 2025

Marlborough, New Zealand

Blank Canvas

NEW ZEALAND



Grape Varieties	100% Riesling
Winemaker	Matt Thomson and Sophie Parke Thomson
Closure	Stelvin Lux
ABV	8.5%
Residual Sugar	188g/L
Acidity	9.4g/L
Wine pH	3.3
Bottle Sizes	37.5cl
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 Muritai Vineyard, nurtured by Simon and Vanessa Barker, sits on heavy clay soils, which retain moisture and nourish the vines' root systems. Located less than two kilometres from the wild east coast, Muritai lies in one of Marlborough's windiest pockets. Constant sea breezes help protect the vines from disease, reducing the need for intervention, while cool winds from both ocean and mountains moderate the climate and encourage slower ripening during cooler autumn evenings.

VINTAGE

The 2025 vintage in Marlborough was an outstanding but unexpected season. A warm, wet spring encouraged early budburst and the development of healthy canopies, and although an isolated late spring frost occurred, its impact was limited. The season then shifted to one of the driest on record, delivering exceptionally settled conditions and near-perfect flowering. An El Niño-influenced summer brought warm, sunny days and elevated night-time temperatures, accelerating ripening while keeping disease pressure low.

VINIFICATION

The grapes were selectively hand-harvested in the vineyard before being gently whole-bunch pressed, with the juice returned to the skins for an overnight maceration to enhance flavour, sugar and acidity extraction. After a second pressing, the juice was naturally settled and fermented with selected yeast strains in small stainless-steel tanks. With minimal intervention throughout, fermentation naturally ceased at around 8.5% alcohol. The wine then spent seven months on light lees before gentle filtration and bottling in December 2025.

TASTING NOTES

Named 'Meta', this botrytised, late-harvest Riesling reflects the remarkable transformation the grapes undergo in the final weeks of autumn, as noble rot concentrates healthy fruit into shrivelled, intensely sweet berries. The resulting wine is richly hedonistic and nectareous in style, offering aromas of citrus zest, orange blossom honey and marmalade. On the palate, pronounced sweetness is balanced and carried by a vibrant backbone of acidity, giving lift, energy and persistence to the finish.

LIBERTY WINES