

BLANK CANVAS GRÜNER VELTLINER 2023



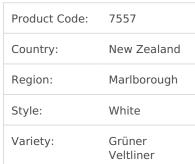








\$36.99



Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.0%
Grape:	100% Grüner Veltliner



New Zealand Wide Delivery



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TASTING NOTES

Winery notes (2023 Vintage)

"Full-bodied richness, brilliant orange citrus, white pepper aromatics and a savoury, textural palate exemplify this our Marlborough Gruner Veltliner. With the variety originally hailing from Austria, we feel our rendition takes on the best of European structure and New Zealand fruit opulence. The fruit was hand-picked from two vineyards in the Central Wairau subregion, gently pressed and fermented in both stainless steel and 500L French oak puncheons. It spent 10 months maturing on fine lees which has given increased texture and complexity. We like to call it G.V. or Gruner - you can call it anything you like!"

Rated Excellent & 94/100 Cameroon Douglas MS, January 2025 (2023 Vintage)

"A focused and intense package of scents with a white herb and radish note, citrus and white pineapple and an apple twist quality deliver a striking aromas. Dry, taut and new with flavours on the palate a mirror of the bouquet, high acidity with a fresh herb quality and peppery phenolics. Delicious, a lovely aperitif option or with fresh clam or mussel dishes. Best drinking from 2025 through 2030."

5 Stars Michael Cooper (2023 Vintage)

"The distinctive, savoury 2023 vintage was grown at two sites in the Wairau Valley, hand-picked, and fermented in tanks and French oak puncheons (20 per cent new). Bright, light lemon/green, it is mouthfilling, fresh and dry, with strong, citrusy, spicy, peachy flavours, showing excellent delicacy, complexity and length. Already highly enjoyable, it should break into full stride 2026+."



93/100 Erin Larkin, RobertParker.com, Wine Advocate, June 2025 (2023 Vintage)

"The 2023 Grüner Veltliner was the first wine made at Blank Canvas. The wine is textural and floral, with orange oil, lavender, wet stone and preserved lemon rind. The wine is structured and chalky, with a savoury drift of phenolics through the middle palate, which draws out the fruit and exotic spice through the finish. I love the acidity here; it's coiled and floral. This is a lovely wine."

93/100 Stephen Wong MW, The Real Review (2023 Vintage)

"Distinctly savoury nose with celery salt, earthy spice and pepper. The palate has come together and is showing lovely weight, integrated wood tannins, ripe green apple and complex savoury flavours of paprika and mushroom. Almost bone dry, the phenolics lend a satisfyingly peppery finish. Ready to go now as the palate has rounded out and gained weight, but the tapered structure and fresh acidity will allow it to continue developing complexity for a few years."

17/20 Julia Harding MW, JancisRobinson.com (2023 Vintage)

"Classic Grüner aroma of herby citrus, fresh pears and white pepper, with a little more ripeness than in some Austrian versions, more lower Wachau than cooler, western Wachau such as Spitzer Graben, perhaps. A touch of spice but not in the least an oaky wine – though the puncheons have given a finely-grained creamy texture. Rounded and fresh at the same time. This wine seems to be hitting its stride and, having tasted other vintages with bottle age, should age well. Long, textured (lightly chewy) finish."

92/100 JamesSuckling.com (2023 Vintage)

"The aromas of pears, fresh flowers, honeysuckle and minerals are very pretty. Medium-bodied, dry and layered. Not all that complex but very satisfying and true to the grape type."

CONTACT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays

VISIT VINO FINO

188 Durham St South, Christchurch

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