

# LOVEBLOCK

## Gewurztraminer Marlborough 2011



**Loveblock was forged from a love affair with a view and a challenge.**

Perched right on top of the hills overlooking Marlborough's Awatere Valley, our Loveblock is far removed from the agricultural bustle in the valley below. From here you can almost see the end of the planet, the peace lifts you above your troubles. We are charged with creating the best wine we can to express this extraordinary place with its unique aspect. We follow our deeply held belief of ethical farming which allows the wine to show its true and naked terroir.

Loveblock is our heart and soul.

### **Vineyard notes:**

The grapes come from our Loveblock farm in the Lower Awatere sub region of Marlborough. Dependent on vigour the vines were cane pruned to either one or two canes, and trained to vertical shoot position. The warm Spring brought ideal early growing conditions and a tip top flowering season. Due to the ideal flowering conditions, the grapes were green thinned at veraison, to ensure even ripening in the Autumn. Due to the young nature of the vines, yields were less than two tonnes per acre when harvested in mid-April 2011.

### **Vinification:**

All of these grapes were hand-picked. At the winery they were crushed, destemmed, must chilled and underwent a skin soak overnight. The juice was then drained from the skins which were then lightly pressed. After settling for 36 hours the juice was racked, warmed and inoculated with organic yeast. A cool fermentation followed and when the wine was deemed in balance (residual sugar, alcohol and acidity) the ferment was stopped. The wine was then stabilised, filtered and bottled in mid-December 2011.

### **Tasting Notes:**

**Colour:** Pale gold with hints of green.

**Aroma:** Distinctly Gewurztraminer with exotic musk melon and lychee notes.

**Palate:** The palate explodes in the mouth with rich, sweet fruit reminiscent of Turkish Delight. Full and rich the palate dries out beautifully with the combination of alcohol and acidity.

**Cellar:** 3-5 years

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### **Analysis:**

Alcohol 14.5%  
pH 3.45  
TA 5.4 g/l  
Residual sugar 26.4 g/l

### **Food match:**

The spice and sweetness point to Asian food. Serve at 45-50°F (7-10°C)

**Winemaker:** Kim Crawford

**Tasted:** August 2012