

LOVEBLOCK

Pinot Noir Central Otago 2011



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

Nestled amongst the snow capped mountains of Central Otago is our small Pinot Noir Vineyard. This region produces intensely layered and complex wines, making it ideal for growing Pinot Noir. We are charged with creating the best wine we can to express this extraordinary place. 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:

These Pinot Noir grapes come from our estate in Bendigo, Central Otago, called Someone's Darling. The soil type is free draining sandy loam over schist alluvium gravels, known as Molineux soils. The 2011 vintage was challenging with higher than normal rainfall during February and March putting vineyards in the area under pressure from botrytis. Due to the meticulous nature of our viticultural team, Someone's Darling was unaffected by this and the grapes achieved full ripeness. Clones planted here are B777, B667, B115 and Abel. The vineyard was cane pruned to two canes, with the wire being approximately half full. Harvested in late March/early April 2011 the yield from the vineyard was two tonnes per acre.

Vinification:

Taking advantage of Bendigo's extreme diurnal fluctuation, the grapes were machine harvested in the cool of evening and a destemmer harvester was used to remove any leaves or petioles. The grapes were transported to the winery where they were cooled for a pre-fermentation cold soak of five days, then warmed and inoculated. Hand plunged twice daily the wine was pressed at dryness, and then underwent malolactic fermentation and maturation for 11 months with older oak to retain the pure intensity of the fruit. The wine was filtered and bottled in January 2012.

Tasting Notes:

Colour: Ruby red with purple edges.

Aroma: Intense dark fruit with perfumed violet notes and a hint of oak and herbs.

Palate: Bright red fruits with a savoury mushroom layer followed by sweet strawberry notes. With a hint of oak and balanced drying tannins, the wine lingers with brooding complexity.

Cellar: 7-10 years

Analysis:

Alcohol 14.3%

pH 3.65

TA 6 g/l

Residual sugar: Dry

Food match:

New Zealand lamb or BBQ spare ribs.

Serve at 60°F (15°C).

Winemaker: Kim Crawford

Tasted: August 2012