

LOVEBLOCK

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 low intervention farming which allows the wine to show its true and naked terroir.

Loveblock is our heart and soul.

Riesling Marlborough 2012

Vineyard Notes

The grapes come from our Loveblock Farm in the Lower Awatere sub region of Marlborough. The soil type is predominantly aged alluvial loams containing clay over stone. 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.

Vinification

Where possible the grapes were machine harvested with around a quarter of them being hand-picked. The fruit was transferred to the winery where the grapes were destemmed and crushed before being lightly pressed and cold settled for 36 hours. Racked and warmed the juice was inoculated with organic yeast and cool fermented when deemed in balance and then stopped. Adhering to organic guidelines, the wine was bottled in mid-December 2012.

Tasting Notes:

Colour: Palest straw.

Aroma: Sweet aromas of mandarin and spice assail the senses.

Palate: The palate opens up with mandarin and lemon notes and baked fruit sweetness.

Food match: With its low alcohol and touch of sweetness, this wine can be enjoyed as an ice cold aperitif, with hot spicy flavours, roast chicken or cheese and dried fruit.

Organic Status: Organic

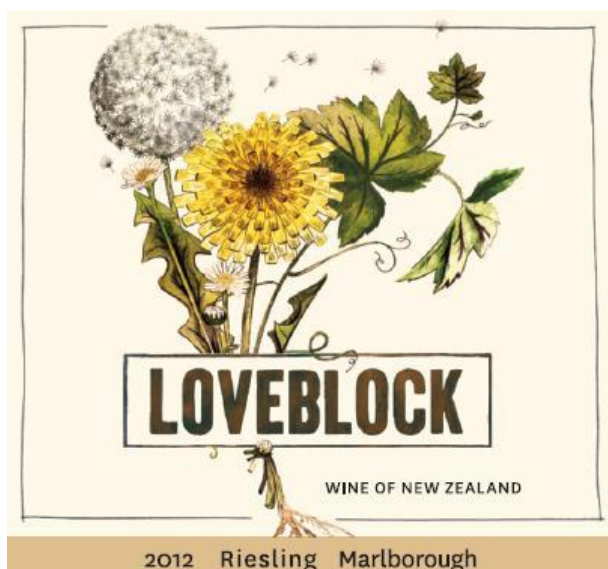
Cellar: Up to 10 years

Analysis:

Alcohol	8%
pH	2.95
TA	8.5 g/l
Residual sugar	42 g/l

Winemaker: Kim Crawford

Tasted: November 2014



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