

LOVEBLOCK

Sauvignon Blanc Marlborough 2012

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, an organically certified farm in the Lower Awatere sub region of Marlborough. The soil type is predominantly aged alluvial loams containing some clay over stone. Depending on vigour, the vines were cane pruned to two, three or four canes and trained in a normal vertical shoot position. Flowering was very slow due to the cool Spring. The late Summer weather produced small bunches and berry size, resulting in intense varietal flavours for this vintage. The grapes were harvested very late (3 and 4 May 2012) with a resulting yield of three tonnes per acre.

Vinification:

The grapes were machine harvested on a cool Marlborough morning and were immediately transferred to the winery where they were destemmed and crushed before being transferred to the tank press. After four hours settling, the juice was inoculated with organic yeast. No preservative was added before fermentation and organic winemaking guidelines were strictly adhered to.

Tasting Notes:

Colour: Water white with a hint of green and gold.

Aroma: Lifted aromatics with peach, fig and a hint of tomato leaf.

Palate: Explosive palate with white peach, underscored with subtle herbaceous notes and linear acidity.

Cellar: 5-7 years



Analysis:

Alcohol 12.5%
pH 3.45
TA 8 g/l
Residual sugar 4 g/l

Food match:

Sashimi, lemon grass based Asian food, new season asparagus.
Serve at 45-50°F (7-10°C).

Winemaker: Kim Crawford

Tasted: August 2012