

# 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 ethical farming which allows the wine to show its true and naked terroir.

Loveblock is our heart and soul.

## Pinot Gris Marlborough 2013

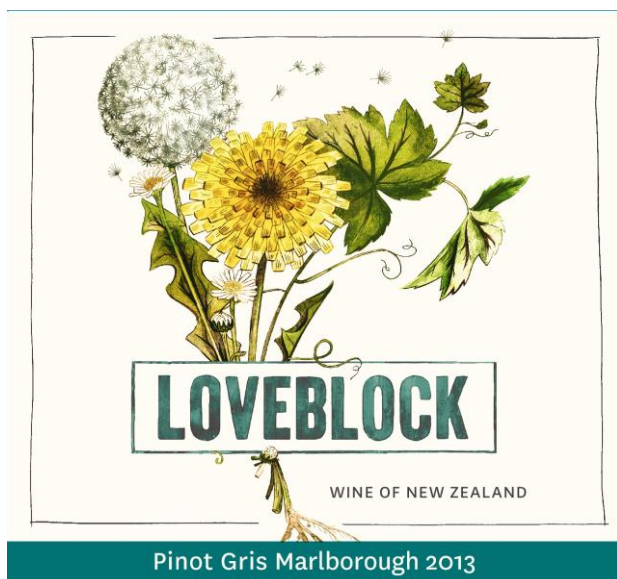
### *Vineyard Notes*

The grapes come from our Loveblock Farm in the Lower Awatere sub region of Marlborough. Half the grapes for this wine come from the valley floor and due to the alluvial nature this gives the wine weight and power. The hillside provides the rest of the fruit and the clay base up there gives the wine its aromatics and linearity.

The grapes were harvested in March yielding two tons per acre.

### *Vinification*

In making dry Pinot Gris, we have to manage the vine to give physiological ripeness at low brix so the wine is not overly alcoholic. Organics does this for us with the competition from the wild flowers and grasses forcing the vine to struggle. Once the grapes were deemed ripe the fruit was machine harvested and membrane pressed immediately. No preservatives were added in the field. The juice was then gel floated and inoculated, cool fermentation with an aromatic yeast to optimise the aromatics followed and the wine was allowed to go to dryness. Once dry the wines from the hill and valley floor were evaluated, blended, stabilised and bottled in December 2013.



### *Tasting Notes*

**Colour:** Pale with golden touches.

**Aroma:** Floral with ripe pineapple, lychee and stone fruit.

**Palate:** Poached pear and red pomolo/blood orange with good mouth feel, crisp acidity and a lingering finish.

**Food match:** Crying out for seafood and delicate Vietnamese and Cambodian food.

**Organic Status:** Certified Organic NZ/AU/EU

**Cellar:** 2-3 years

### *Analysis:*

Alcohol 13.7%  
pH 3.60  
TA 6 g/l  
Residual sugar Nil

**Winemaker:** Kim Crawford

**Tasted:** June 2014

### Loveblock Vintners Ltd

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