

# 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.

## Sauvignon Blanc Marlborough 2013

### *Vineyard Notes*

The grapes for this wine are from our Loveblock Farm in Marlborough's lower Dashwood sub-region in the Awatere valley. The soil type is predominately aged alluvial loams containing some clay over stone. Dependent on vigour, the vines were pruned to two, three or four canes and trained in a normal vertical shoot position. Ideal flowering conditions, followed by a warm dry summer, meant the grapes were picked in tip top condition. As the vine vigour determines the crop load, the yield was an average of 3 tonnes per acre. Harvest occurred in the first week of April, a month earlier than last year. The vineyard is certified organic with BioGro NZ.

### *Vinification*

Machine harvested in the cool Marlborough mornings, the fruit for this wine was batch produced in small amounts with soil variation within the vineyard determining the batch size. The batches were fermented separately until dry. Post fermentation, the best batches were selected for this wine and the wine was made following organic winemaking procedures.

### *Tasting Notes:*

**Colour:** Pale straw with a hint of green

**Aroma:** Lifted aromatics with white peach, passionfruit and citrus notes

**Palate:** Explosive palate with white peach, underscored with tropical fruits and linear acidity. It has creamy mouth feel and texture due to low intervention farming.

**Food match:** Sashimi, oysters, soft shell crab, lemongrass based dishes and new season asparagus.

**Organic Status:** Certified Organic

**Cellar:** 5 to 7 years

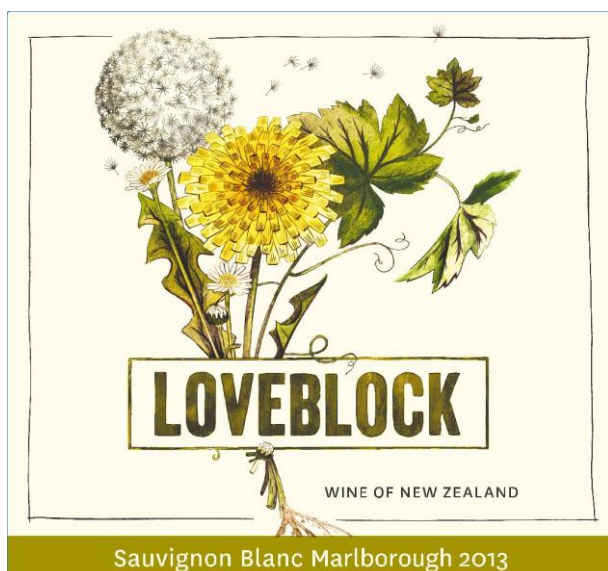
**Elite Gold Medal:** 2014 Inaugural Organic Wine Awards

### *Analysis:*

|                |         |
|----------------|---------|
| Alcohol        | 13.5%   |
| pH             | 3.08    |
| TA             | 7.0 g/l |
| Residual sugar | 4 g/l   |

**Winemaker:** Kim Crawford

**Tasted:** February 2014



### Loveblock Vintners Ltd

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