

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.

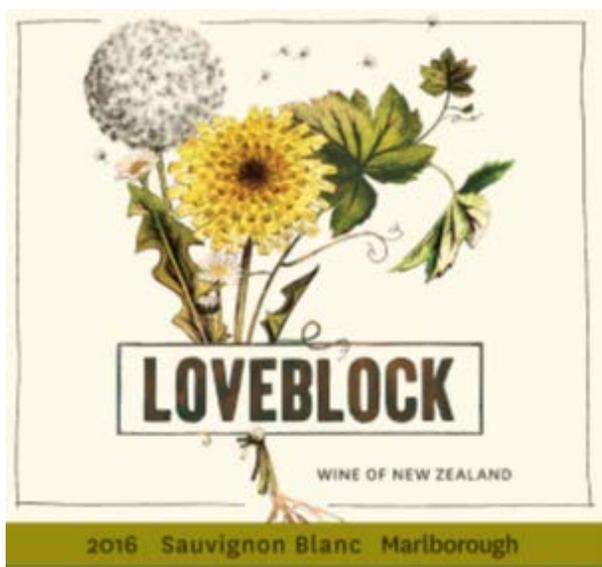
Sauvignon Blanc Marlborough 2016

Vineyard Notes

The grapes are sourced from our estate vineyards in both the lower Awatere Valley and lower Waihopai Valley in Marlborough. 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 that the grapes were picked in perfect condition. As the vine vigour determines the crop load, the yield was an average of 3 tonnes per acre. Harvest occurred throughout the month of April.

Vinification

All of our estate fruit is batch produced in small amounts and vineyard variability determines the size of the batch. Machine-harvested in the cool Marlborough mornings, the batches were fermented separately until dry and a small portion of the juice was barrel fermented and partial malolactic fermentation occurred. Post fermentation, the best batches were selected for the Loveblock blend. To add complexity to the wine, very small volumes of Muscat, Chenin Blanc and Pinot Gris were added.



Tasting Notes:

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

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

Palate: White peach and tropical fruits abound. The lingering finish is underscored with mineral acidity.

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

Serve at: 45-50°F (7-10°C).

Cellar: 5 to 7 years

Sustainably grown

Analysis:

Alcohol 13.5%
pH 3.12
TA 7.8 g/l
Residual sugar 5.0 g/l

Winemaker: Kim Crawford

Tasted: August 2016

Loveblock Vintners Ltd

Level 8, 20 Waterloo Quadrant, Auckland City, Auckland 1010, New Zealand
PO BOX 37297, Parnell, Auckland 1151, New Zealand
Tel: +64 9 365 1471 www.loveblockwine.com