



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.

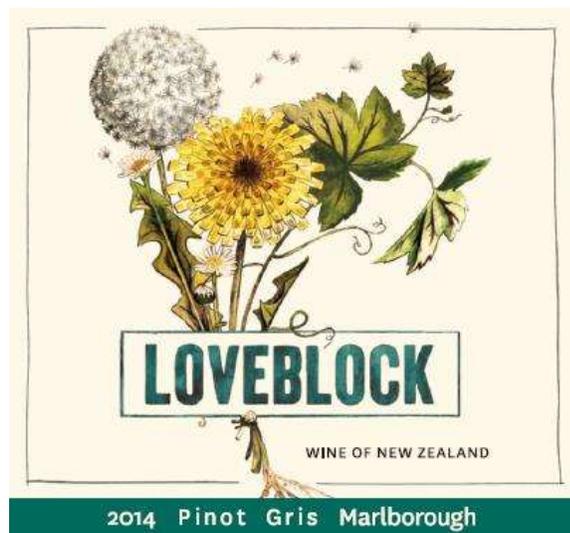
Pinot Gris Marlborough 2014

Vineyard Notes

The grapes come from our Loveblock Farm in the Lower Awatere sub-region of Marlborough. Half the grapes for this wine are from the valley floor – the alluvial nature of the soil here gives the wine weight and power. The hillside provides the rest of the fruit, with the clay base giving the wine its aromatics and linearity. The grapes were harvested in March, yielding seven tonnes per hectare.

Vinification

In making dry Pinot Gris, we have to manage the vine to give physiological ripeness at low brix so that 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. This was followed by cool fermentation with an aromatic yeast to optimise the aromatics and the wine was allowed to go to dryness. Once finished, the wine was evaluated, blended, stabilised and bottled in October 2014.



Tasting Notes

Colour: Pale with golden touches.

Aroma: Delicate aromas of rockmelon, green tea and lime that yield to additional layers of pear and prosciutto-wrapped melon.

Palate: Beautiful fruit notes underscored with lingering texture, mouthfeel and complexity.

Food match: A wine to enjoy with delicate Asian flavours, seafood of all sorts or just simply with a friend.

Organic Status: Certified organic – BioGro #5266.

Cellar: 2 to 3 years.

2016 Winestate, Wine of the Year Special Edition: 4 Stars

2016 IWSC International Wine and Spirits Competition: Bronze

2015 NZ Organic Wine Awards: Gold Medal

Analysis:

Alcohol 13%
pH 3.5
TA 5.5 g/l
Residual sugar 2.6 g/l

Winemaker:

Kim Crawford
Tasted: November 2014

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