



LOVEBLOCK

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.

2018 Marlborough Sauvignon Blanc Orange

Vineyard Notes

Relatively unique in Marlborough, the grapes for this wine were sourced entirely from our family-owned vineyard in Lower Dashwood, Marlborough. Here the soils are alluvial silt over stone and we manage the vines according to organic winegrowing practices. Organic management decreases the vigour of the vines, reducing berry size and hence overall yields. The grapes were harvested in March yielding seven tonnes per hectare.

Vinification

At Loveblock we are charged with making low-sulphur wines and are always looking for alternative antioxidants. In 2018, a small parcel of vines was selected for a winemaking trial whereby a powdered green tea product was used as the sole preserving agent. Every time the juice was moved, 5 mg/l of this green tea compound was added. Apart from this, the handling of the grapes, juice and wine were as per normal. During the bottling process the wine picked up some dissolved Oxygen, so is showing the effects of a little oxidative pinking that can be seen in its almost rosé-like colour.



Tasting Notes

Colour: Slightly pink, almost rosé like.

Aroma: Aromas of apricot, saffron, orange peel and grapefruit. An herbaceous, distinctively Sauvignon Blanc layer is followed by earthy tones and a hint of bruised apple.

Palate: The palate is elegant, just dry and quite fruity. A mild tannin note adds complexity and richness. Layered and textured, the wine has a lingering minerality on the finish.

Food Match: Goats' cheese, oysters, seafood, pasta and chicken.

Cellar: Unknown. Once opened, best consumed in the same sitting.

Sustainable Status: Sustainably grown – SWNZ accredited.

Vegan Status: Vegan friendly.

The Shout/Cameron Douglas MS: 86 Points

Winestate Marlborough Tasting (March/April 2019): 3.5 Stars

Bob Campbell MW: Bronze

Analysis

Alcohol	12.8 %
pH	3.25
TA	8.2 g/l
Residual sugar	9.1 g/l

Winemaker: Kim Crawford

Tasted: July 2018

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