



# 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.

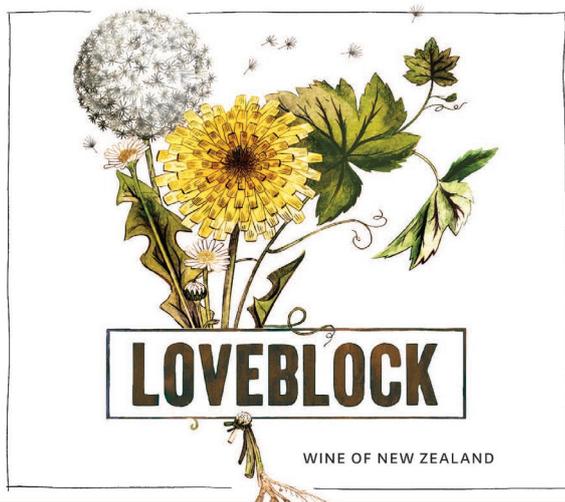
## 2018 Marlborough Gewurztraminer Sustainable Single Vineyard

### Vineyard Notes

Relatively unique in Marlborough, the grapes for this wine were sourced entirely from our family-owned vineyard in Lower Dashwood, where the elevated and windy location challenges the vines. Dependent on vigour, the vines were cane pruned to either one or two canes and trained to vertical shoot position. The warm spring of 2017 brought ideal early growing conditions and a tip-top flowering season. The grapes were green thinned at veraison to ensure even ripening in the autumn. Due to the young nature of the vines, yields were less than 6 tonnes per hectare when harvested in April 2018.

### Vinification

Once at the winery, the grapes were crushed, destemmed, must chilled and pressed immediately. The juice was then floated, warmed and inoculated with an aromatic yeast. A cool fermentation followed and when the wine was deemed in balance (in residual sugar, alcohol and acidity) the ferment was stopped. The wine was then stabilised, filtered and bottled in November 2018.



2018 Gewürztraminer Marlborough

### Tasting Notes

**Colour:** Pale gold with hints of green.

**Aroma:** Classic rosewater perfume and Turkish delight aromas with a hint of orange zest.

**Palate:** Hints of guava, sweet mandarin and blood orange on the palate. Finishes with good rounded texture and nice acid tension.

**Food Match:** Perfect accompaniment to the spice and sweetness of Asian cuisine.

**Cellar:** Up to 10 years.

**Sustainable Status:** Sustainably grown – SWNZ accredited.

**Vegan Status:** Vegan friendly.

### Analysis

Alcohol	13.5%
pH	3.56
TA	6.18 g/l
Residual sugar	32.9 g/l

**Winemaker:** Kim Crawford

**Tasted:** February 2019

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