

LOVEBLOCK

Bone Dry Riesling Marlborough 2011



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.

Vineyard notes:

The grapes come from our Loveblock farm in the Lower Awatere sub region of Marlborough. The soil type is predominantly aged alluvial loams containing some clay over stone. Dependent on vigour the vines were cane pruned to either one or two canes, and trained to vertical shoot position. The warm Spring brought ideal early growing conditions and a tip top flowering season. Due to the ideal flowering conditions, 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 two tonnes per acre when harvested in mid April.

Vinification:

Where possible the grapes were machine harvested with around a quarter of them being hand-picked. The fruit was transferred to the winery where the grapes were destemmed and crushed before being lightly pressed and cold settled for 36 hours. Racked and warmed the juice was inoculated with organic yeast and cool fermented to dryness. The wine was bottled in mid-December 2011.

Tasting Notes:

Colour: Palest straw with hints of green.

Aroma: A restrained nose, with hints of citrus and honey, underscored by an inherent flintiness and developing aged Riesling characters.

Palate: The palate is restrained with lemon and lime notes. The mid palate is warm with a hint of spice and a touch of honey. The wine ends with a crisp acidity and bone dry. A real Riesling drinkers Riesling.

Cellar: Up to 10 years.

Analysis:

Alcohol 12%
pH 3.05
TA 7.5 g/l
Residual sugar 1.4 g/l

Food match:

Crying out for food, would suit Sushi and sashimi, and lighter flavoured dishes. Serve at 45-50°F (7-10°C)

Winemaker: Kim Crawford

Tasted: August 2012