

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.

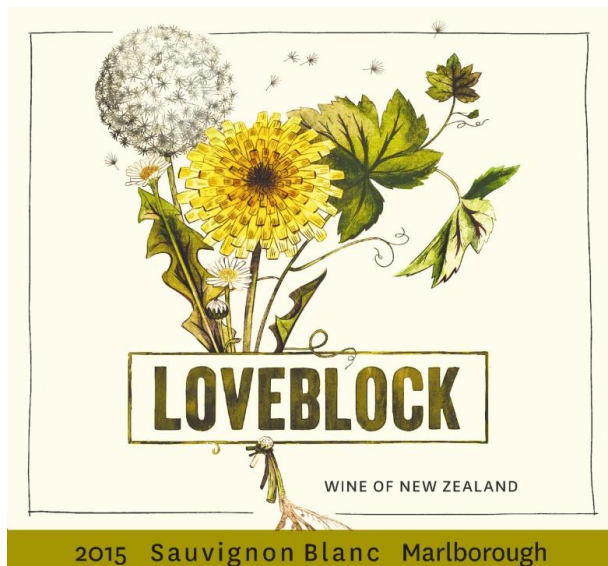
Sauvignon Blanc Marlborough 2015

Vineyard Notes

The grapes are sourced from our estate vineyards in the Lower Awatere 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 the grapes were picked in perfect condition. As the vine vigour determines the crop load, the yield was an average of three tonnes per acre. Harvest occurred in early 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 are fermented separately until dry and a small portion of the juice went through partial malolactic fermentation. Post fermentation the best batches are selected for the Loveblock blend. To add complexity to the wine, very small volumes of Arneis, Pinot Blanc, Pinot Gris and Gewurztraminer were blended in to the admissible blending proportions.



Tasting Notes:

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

Aroma: Lifted aromatics with white peach, passionfruit and lime 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: October 2015

Loveblock Vintners Ltd

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