



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.

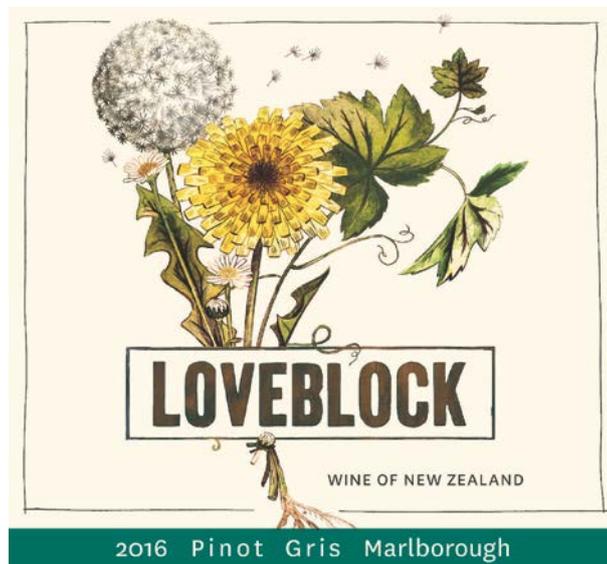
2016 Marlborough Pinot Gris Estate

Vineyard Notes

The grapes come from our family-owned Loveblock Farm in the Lower Awatere sub-region of Marlborough. Relatively unique in Marlborough, these grapes were sourced entirely from our organic Woolshed estate vineyard. Here, the vineyard soils are alluvial silt over stone. Organic management reduces the vigour of the vines, reducing berry size and hence overall yields. The grapes were harvested in March yielding two tonnes per acre.

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. Organic management 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 to reduce the grape phenolics). The juice was then floated and inoculated. This was followed by cool fermentation with an organic yeast, in order to optimise the aromatics, and the ferment was stopped when deemed in balance. Once finished, the wines were stabilised and bottled in February 2017.



Tasting Notes

Colour: Pale with golden touches.

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

Palate: Beautiful melon and fruit notes are underscored with lingering texture, mouthfeel and linear acidity.

Food Match: A wine to enjoy with delicate Asian flavours, seafood of all sorts or just simply by itself.

Cellar: Two to three years.

Organic status: Certified organic – BioGro #5266.

Vegan Friendly

Analysis

Alcohol	12.5%
pH	3.47
TA	5.8 g/l
Residual sugar	5 g/l

Winemaker: Kim Crawford

Tasted: January 2018

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