



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.

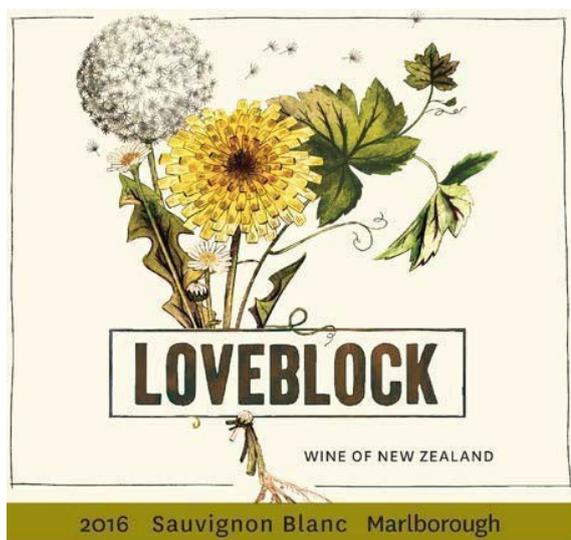
## 2016 Marlborough Sauvignon Blanc

### Vineyard Notes

The grapes for this wine are from our Loveblock Farm in Marlborough's lower Dashwood sub-region in the Awatere Valley. The soil type is predominately aged alluvial loams containing some silt loam over stone. Dependent on vigour, the vines were pruned predominantly to three canes and trained in a normal vertical shoot position. Ideal flowering conditions, followed by a warm dry summer, meant the grapes were picked in prime condition. As the vine vigour determines the crop load, the yield was an average of eight tonnes per hectare. In 2016, harvest occurred in mid-April. The vineyard is certified organic with BioGro NZ (#5266).

### Vinification

Machine harvested in the cool Marlborough mornings (with no field additions), the fruit for this wine was batch produced in small amounts with soil variation within the vineyard determining the batch size. The batches were fermented separately until dry. Post fermentation, only the best batches were selected and the wine was made following organic winemaking procedures. Approximately 7 percent was aged in neutral French oak barrels for 6 months and this portion also underwent secondary malolactic fermentation.



### Tasting Notes

**Colour:** Pale straw with a hint of green.

**Aroma:** Lifted aromatics with pineapple, passionfruit and intense citrus blossom.

**Palate:** Elegant palate with white peach, underscored with tropical fruits and linear acidity. It has a creamy mouthfeel and texture due to Loveblock's organic winegrowing practices.

**Food match:** Sashimi, oysters, soft-shell crab, lemongrass-based dishes, new season asparagus, salads and Asian cuisine.

**Cellar:** 5 to 7 years.

**2017 NZ Organic Wine Awards:** Gold Medal

**Sam Kim, Wine Orbit:** August 2017 – 5 stars

**Raymond Chan:** July 2017 – 4 stars

**New Zealand Listener:** July 2017 – 4 stars

**Winestate:** Nov 2016 – 4 stars

### Analysis

Alcohol	13.7%
pH	3.02
TA	7.5 g/l
Residual sugar	5 g/l

**Winemaker:** Kim Crawford

**Tasted:** July 2017

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