

# 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.

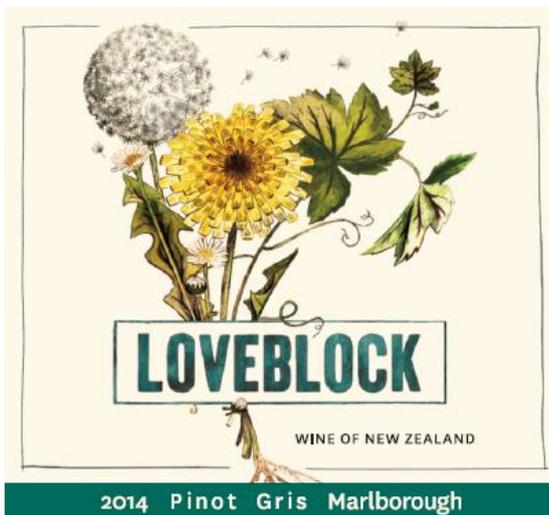
## 2014 Marlborough Pinot Gris

### 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 hillside estate vineyard. Here, the soil structure is very different from the valley floor below, with six inches of top soil covering impenetrable tight clay. This means the vigour of the vines can be easily managed by water. The vineyard is very exposed and the vines struggle with the wind, producing very small berries with intense aromas and flavours. 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. The hillside does this for us, with the wind and lack of water holding capacity in the soil and 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 gel floated and inoculated. Cool fermentation with an aromatic yeast followed, 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 2015.



### Tasting Notes

**Colour:** Pale with golden touches.

**Aroma:** Delicate aromas of rockmelon, green tea and lime that yield to additional layers of pear and Turkish delight.

**Palate:** Beautiful melon and fruit sweetness underscored with lingering texture, mouthfeel and linear acidity.

**Food match:** A wine to enjoy with delicate Asian flavours, seafood of all sorts or simply with a friend.

**Cellar:** Two to three years.

**Sustainably grown**

### Awards

**Wine Spectator:** 88 Points

### Analysis

Alcohol	12.5%
pH	3.47
TA	5.8 g/l
Residual sugar	7.2 g/l

**Winemaker:** Kim Crawford

**Tasted:** October 2015

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