

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.

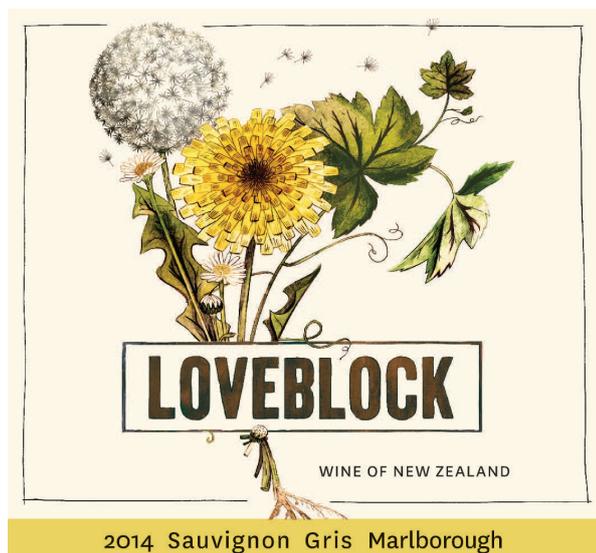
2014 Marlborough Sauvignon Gris

Vineyard Notes

The grapes for this wine come from our family-owned Loveblock Farm in the Lower Awatere sub-region of Marlborough, where the elevated and windy location challenges the vines. 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

Due to the very small crop, 3 tonnes total, the grape juice was barrel fermented in old French oak. Treated like a chardonnay after primary fermentation, the wine underwent full malolactic fermentation on gross lees and was stirred every two weeks. The wine was stabilised and bottled in February 2015, before aging in the bottle until deemed ready for sale.



Tasting Notes

Colour: Pale with golden touches.

Aroma: Delicate aromas of peach and juicy citrus notes underscored with passionfruit and a hint of oak.

Palate: The palate is elegant and restrained, with peach combining with citrus flavours and fresh acidity. The wine has lingering, layered minerality and texture, with some yeasty notes increasing the mouthfeel.

Food match: Perfect accompaniment to the spice and sweetness of Asian cuisine.

Sustainable status: Sustainably grown - SWNZ accredited.

Winestate Marlborough Tasting (March/April 2019): 4 Stars
The Shout/Cameron Douglas MS: 89 Points

Analysis

| | |
|----------------|---------|
| Alcohol | 12.5% |
| pH | 3.47 |
| TA | 5.8 g/l |
| Residual sugar | Dry |

Winemaker: Kim Crawford

Tasted: January 2018.

Loveblock Vintners Ltd

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