



# LOVEBLOCK

Perched 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 and 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.

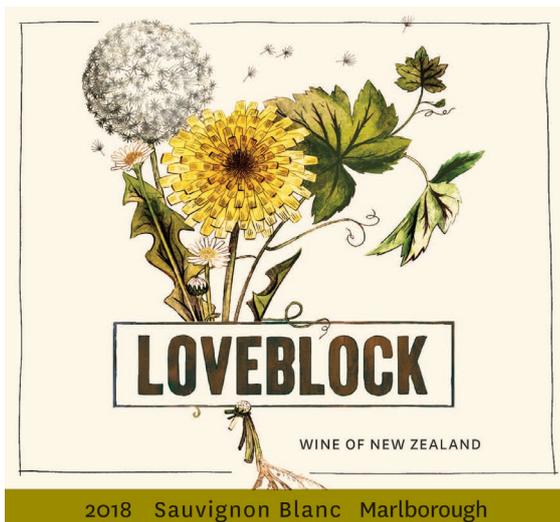
## 2018 Marlborough Sauvignon Blanc Estate

### Vineyard Notes

The grapes are sourced from our family-owned estate vineyards in Marlborough's Lower Dashwood and Lower Waihopai sub-regions. The soil type is predominately aged alluvial loams containing some silt loam over stone. Dependent on vigour, the vines are 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 that the grapes were picked in perfect condition. As vine vigour determines the crop load, the yield was an average of 3 tonnes per acre. Harvest occurred in the month of April.

### Vinification

Machine-harvested in the cool Marlborough mornings, 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 and a small portion of the juice was barrel fermented in neutral old French oak barrels and malolactic fermentation occurred. In addition, a quarter of the tanks underwent full malolactic fermentation to reduce acidity. Post fermentation, only the best batches were selected for the final Loveblock blend.



### Tasting Notes

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

**Aroma:** Lifted aromatics of canned peaches, pineapple, nettle, fresh herbs and elderflower.

**Palate:** The palate bursts with white peach, cantaloupe, Cape gooseberry and green apple underscored by green tea and a ripe herbal backbone. Long citrus and mineral finish, with linear acidity balanced by creamy mouthfeel.

**Food Match:** Oysters, seafood, pasta and chicken.

**Cellar:** Five to seven years.

**Sustainable Status:** Sustainably grown - SWNZ accredited.

**Vegan Status:** Vegan friendly.

### Analysis

Alcohol	12.5%
pH	3.32
TA	7.2 g/l
Residual sugar	5.0 g/l

**Winemaker:** Kim Crawford

**Tasted:** October 2018

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