



LOVEBLOCK

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.

2018 Marlborough Sweet Riesling Sustainable Single Vineyard

Vineyard Notes

The grapes for this wine were sourced entirely from our family-owned vineyard in Lower Dashwood, where the elevated and windy location challenges the vines. The soil here is predominately composed of a layer of top soil over a tight clay that the vines can't penetrate. Dependent on vigour, the vines were cane pruned to either one or two canes and trained to vertical shoot position. The warm spring of 2017 brought ideal early growing conditions and a tip-top flowering season. The bunches were reduced to one bunch per cane before flowering, producing yields of 5 tonnes per hectare when harvested in April 2018.

Vinification

Once at the winery, the grapes were crushed, destemmed and pressed immediately. The juice was then floated, warmed and inoculated with an aromatic yeast. A cool fermentation followed and when the wine was deemed in balance (in residual sugar, alcohol and acidity) the ferment was stopped. The wine was then stabilised, filtered and bottled in late October 2018.



2018 Riesling Marlborough

Tasting Notes

Colour: Pale gold.

Aroma: Sweet aromas of honeysuckle, candied peel and citrus assail the senses.

Palate: A sweet fruit explosion opens with honeysuckle, candied citrus peel and lemon notes on the palate and then dries beautifully.

Food Match: Perfect accompaniment to the spice and sweetness of Asian cuisine or served cold as an aperitif.

Cellar: More than 10 years.

Sustainable Status: Sustainably grown – SWNZ accredited.

Vegan Status: Vegan friendly.

Cameron Douglas MS, World of Wine: 88 Points

Analysis

Alcohol	13.0%
pH	3.27
TA	8.38 g/l
Residual sugar	43.8 g/l

Winemaker: Kim Crawford

Tasted: May 2019

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