



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.

## 2019 Marlborough Pinot Gris

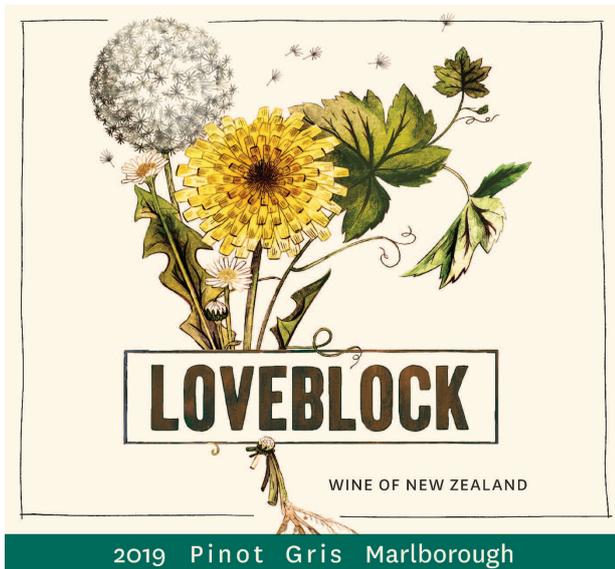
### Organic Single Vineyard

#### Vineyard Notes

The grapes come from our family-owned Loveblock Farm in Lower Dashwood, Marlborough. Relatively unique in Marlborough, these grapes were sourced entirely from our certified-organic estate vineyard, the Woolshed. Here, the vineyard soils are alluvial silt over stone. Organic management decreases the vigour of the vines, reducing berry size and hence overall yields. The grapes were harvested in late March yielding nine tonnes per hectare.

#### 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. Organic management does this for us, with the competition from the wild flowers and grasses 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 floated and inoculated. This was followed by cool fermentation with an organic yeast, in order to optimise the aromatics, and the ferment was stopped when deemed in balance. Once finished, the wines were stabilised and bottled in October 2019.



#### Tasting Notes

**Colour:** Pale with golden touches.

**Aroma:** Elegant aromas of rockmelon yield to layers of chamomile and citrus.

**Palate:** Beautiful prosciutto-wrapped melon, Nashi pear and fruit notes are underscored with lingering texture, mouthfeel and linear acidity. The palate is complex, finishing with hints of wet stone minerality.

**Food Match:** A wine to enjoy with delicate Asian flavours, seafood of all sorts or just simply by itself.

**Cellar:** Up to 10 years.

**Organic Status:** Certified organic – BioGro #5266.

**Vegan friendly**

#### Analysis

Alcohol	13.0%
pH	3.45
TA	6.4 g/l
Residual sugar	4.1 g/l

**Winemaker:** Kim Crawford

**Tasted:** October 2019

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