



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.

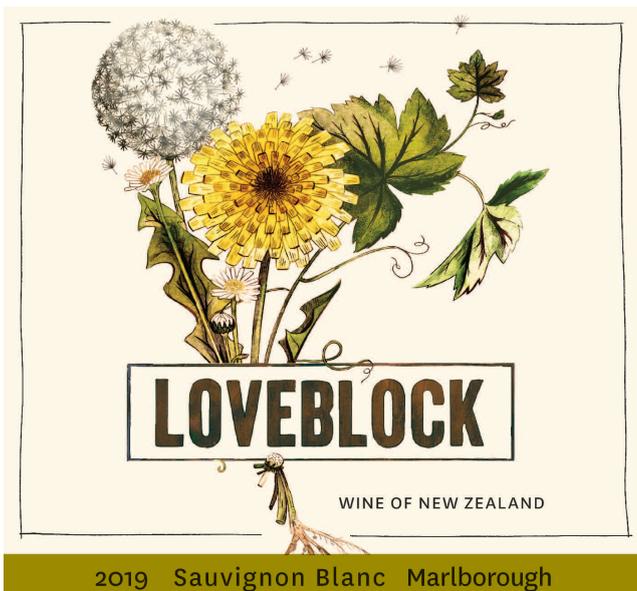
2019 Marlborough Sauvignon Blanc Organic Single Vineyard

Vineyard Notes

The grapes for this wine are from our certified-organic Woolshed vineyard on Loveblock Farm, in the Lower Dashwood sub-region of Marlborough's Awatere Valley. 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 9 tonnes per hectare. Harvest occurred in the month of March. No sulphur or ascorbic acid were used in the vineyard as per organic winemaking practices.

Vinification

Harvested in the cool Marlborough mornings (25 percent by hand and 75 percent by machine), the fruit for this wine was batch produced in small amounts, with soil variation within the vineyard determining the batch size. The handpicked portion was barrel-fermented separately with natural wild yeasts until dry in neutral old French oak barrels filled straight from the press, malolactic fermentation then occurred. In addition, 20 percent of the tanks underwent full malolactic fermentation to reduce acidity. Post fermentation, only the best parcels were selected for the final Loveblock blend.



Tasting Notes

Colour: Pale straw with a hint of green and gold.

Aroma: Complex and elegant Sauvignon Blanc bouquet, with pineapple, guava and sweet meadow grass aromas.

Palate: Rounded and textured, with pineapple, tropical fruit and a sweet basil edge followed by ripe peach on the back palate. A chalky minerality and complexity complements the fruit.

Food Match: Oysters, seafood, pasta and chicken.

Cellar: Drink now and through 2022.

Grape Composition: 100 percent Sauvignon Blanc.

Organic Status: Certified organic – BioGro #5266.

Vegan Friendly

Analysis

Alcohol	13.4%
pH	3.12
TA	7.1 g/l
Residual sugar	5.9 g/l

Winemaker: Kim Crawford

Tasted: January 2020

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