



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.

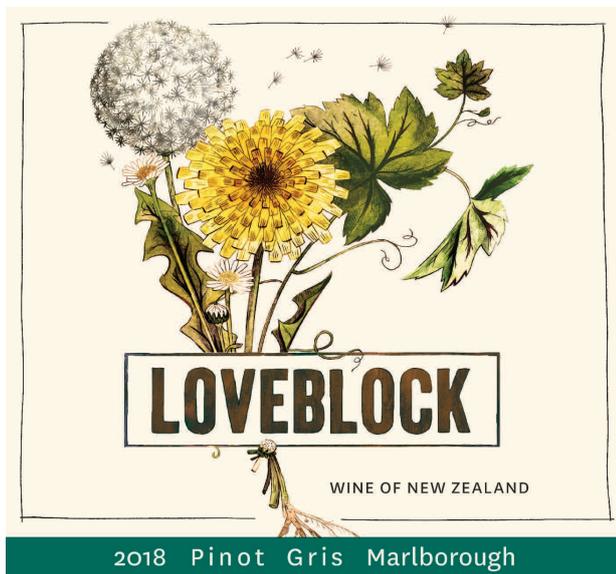
2018 Marlborough Pinot Gris Estate

Vineyard Notes

The grapes are from our family-owned Loveblock Farm in Lower Dashwood area. Relatively unique in Marlborough, these grapes were sourced entirely from our estate vineyards. Here, the vineyard soils are predominately aged alluvial loams containing some silt loam over stone. Organic management decreases the vigour of the vines, reducing berry size and hence overall yields. The grapes were harvested in March yielding three tonnes per acre.

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 competition from the cover crop forcing the vine to struggle. Once the grapes were ripe the fruit was machine harvested (no preservatives were added in the vineyard to reduce the grape phenolics). The juice was then floated and inoculated. This was followed by cool fermentation with an aromatic yeast (in order to optimise the aromatics) and the ferment was stopped when in balance. The wine was fermented with minimum skin contact. 13% Riesling was back blended for acidity regulation and complexity. Once finished, the wine was cold stabilised and bottled in June 2018.



Tasting Notes

Colour: Pale with golden touches.

Aroma: Delicate aromas of jasmine and citrus flower yield to additional layers of Asian pear and cantaloupe.

Palate: Beautiful notes of juicy white peach, Asian and Packham pear are followed by sweet citrus, hints of barley-sugar and minerality. Rounded finish with lingering texture, mouthfeel and linear acidity.

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

Cellar: Up to 10 years.

Sustainable Status: Sustainably grown - SWNZ accredited.

Vegan Status: Vegan friendly.

Wine Enthusiast: 92 Points, Editor's Choice

Analysis

Alcohol	12.5%
pH	3.5
TA	6.6 g/l
Residual sugar	3.62 g/l

Winemaker: Kim Crawford

Tasted: June 2018

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