



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.

Grown with love. Made with care.

2019 Marlborough TEE Sauvignon Blanc

No Sulphur Added

Organic

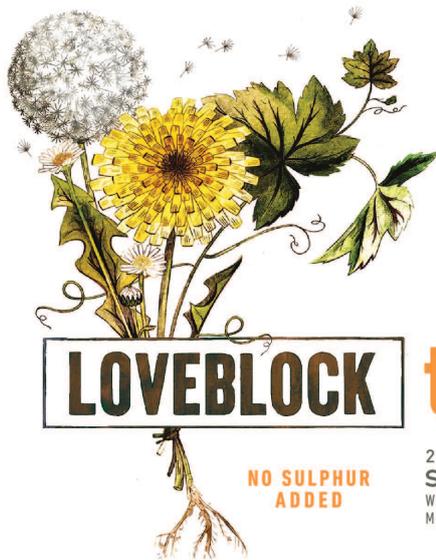
Single Vineyard

Vineyard Notes

The grapes for this wine came from a small parcel of vines on our certified-organic Woolshed vineyard on the 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 or three canes and trained in a normal vertical shoot position. Harvest occurred in the month of April. No sulphur or ascorbic acid were used in the vineyard. Use of regenerative growth, manure and horn on the vineyard is employed to promote balanced, fertile soil, biodiversity and healthy grape growth in order to produce wine without the use of chemical pesticides, fungicides or additives of any kind.

Vinification

The antioxidant properties of green tea (*Camelia sinesis*) have been known for centuries in China and Japan. These properties are being rediscovered in fields such as medicine and beauty, and we are now exploring the use of green tea in the preservation of wine. Every time the juice/wine was exposed to oxygen (i.e. every time it was moved), a small amount of green tea powder was added. 100% of the grapes were machine harvested, destemmed, pressed to stainless steel tanks and floated and inoculated with organic yeast.



Tasting Notes

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

Aroma: This wine displays lifted aromas of lemon verbena, saffron, orange peel and ruby red grapefruit, followed by a vibrant, green-edged herbaceous layer and some earthy cumin tones.

Palate: The palate is elegant, with juicy white peach and citrus complemented by fresh acidity and a mild tannin note. Layered and textured, the wine has a crisp, lingering minerality on the finish.

Food Match: Goats' cheese, oysters, seafood, pasta and chicken.

Organic Status: Certified organic – BioGro #5266.
Vegan friendly

Candice Chow, Raymond Chan Wine Reviews: 5 Stars

Analysis

Alcohol 13.5 %
pH 3.2
TA 6.8 g/l
Residual sugar 4.9 g/l

Winemaker: Kim Crawford

Tasted: August 2019

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