

LOVEBLOCK

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 in healthy, balanced soils, which allow the wine to show its true and naked terroir.

Grown with love, made with care.

2021 Marlborough Sauvignon Blanc Estate

Vineyard Notes

The grapes were sourced from our family-owned estate vineyards in Marlborough's Lower Dashwood and Lower Waihopai sub-regions. 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. The stellar 2021 growing season delivered ideal flowering conditions, followed by a warm, dry summer meaning that the grapes were picked in perfect condition. As vine vigour determines the crop load, the yield was an average of 3 tonnes per acre. Harvest occurred in the month of March.

Vinification

Machine harvested in the cool Marlborough mornings, the fruit for this wine was batch produced in small amounts, with soil variation within the vineyard determining the batch size. The batches were fermented separately until dry (approximately 50% went through malolactic fermentation in tank). Post fermentation, only the best batches were selected for the final Loveblock blend.



2021 Sauvignon Blanc Marlborough

Tasting Notes

Colour: Water white with a hint of green and gold.

Aroma: Clear and attractive pineapple, peach and lychee aromas, with crushed green herbs, wet stone minerality and a hint of white pepper spice.

Palate: In the mouth it is dry, pure and fresh with ripe pineapple, peach and yellow apple, followed by hints of meadow grass on a hot summers day. Plenty of mineral energy and citrus-inspired flavours linger on the palate, underscored by umami.

Food Match: Oysters, seafood, spaghetti alle vongole and chicken, or all by itself.

Cellar: Up to 10 years.

Sustainable Status: Sustainably grown - SWNZ accredited.

Vegan Status: Vegan friendly.

Analysis

Alcohol	13.0%
pH	3.31
TA	6.2 g/l
Residual sugar	1.1 g/l

Winemaker: Kim Crawford

Tasted: October 2021



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