

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 of organic farming, which allows the wine to show its true and naked terroir.

Grown with love, made with care.

2021 Marlborough Sauvignon Blanc Certified 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 or three 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 9 tonnes per hectare. Harvest occurred in March. No sulphur was used in the vineyard as per organic winemaking practices. 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

Harvested in the cool Marlborough mornings (35 percent by hand and 65 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 fermented separately in alternate vessels – two concrete eggs, two amphorae and neutral old French oak barrels – on wild yeast. The concrete egg and amphorae portions were pressed and settled for a few hours, then racked to vessel where primary and secondary fermentation occurred spontaneously. The barrel portion went straight from press to barrel where it fermented on wild yeast and underwent malolactic fermentation. The machine harvested portion went straight to stainless tanks from press where 25 percent underwent full malolactic fermentation for softness and mouthfeel. Post fermentation, only the best parcels were selected for the final Loveblock blend.



2021 Sauvignon Blanc Marlborough

Tasting Notes

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

Aroma: Complex and elegant Sauvignon Blanc bouquet, with citrus blossom and wild flowers, surrounded by crushed ripe herbs and pineapple.

Palate: Dense fruit core of juicy melon and peach complemented by hints of ripe herbs and florals. Beautifully rounded with layer upon layer of texture, this wine has a long, complex finish with plenty of minerality, citrus, ripe stone fruit and an umami quality.

Food Match: Oysters, seafood, pasta and chicken.

Cellar: Drink now and through 2026.

Organic Status: Certified organic – BioGro #5266.

Vegan Friendly

Analysis

Alcohol	13.0%
pH	3.16
TA	6.6 g/l
Residual sugar	6.2 g/l

Winemaker: Kim Crawford

Tasted: October 2021



Loveblock Vintners Ltd

Level 8, 20 Waterloo Quadrant, Auckland City, Auckland 1010, New Zealand

PO BOX 37297, Parnell, Auckland 1151, New Zealand

Tel: +64 9 365 1471 www.loveblockwine.com