



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.

## 2020 Marlborough Tee Sauvignon Blanc

### No Sulphur Added

### Green Tea Tannin Extract - Only Preserving Agent

### Organic

#### 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 sinensis*) 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 extract (tannin) in the preservation of wine. Every time the juice/wine was exposed to oxygen (i.e. every time it was moved), 5 mg/L of green tea extract (tannin) (Ti Premium® SG produced by Enologica Vason S.p.A., a registered wine additive) was added. 33% of the grapes were handpicked, whole bunch pressed to tank and settled for 3 hours, then racked to barrels. 66% were machine harvested, destemmed, pressed to stainless steel tanks and floated.

#### Tasting Notes

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

**Aroma:** This wine displays lifted aromas of ripe bruised apple, orange zest and ruby red grapefruit, followed by a vibrant, green-edged herbaceous layer and some earthy cumin tones.

**Palate:** The palate is elegant, with juicy Golden Delicious apple and mandarin complemented by fresh acidity and a mild tannin note. Layered and textured, the wine has notes of saffron, fennel, sweet orange and spices, with a lingering minerality on the finish.

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

**Organic Status:** Certified organic – BioGro #5266.

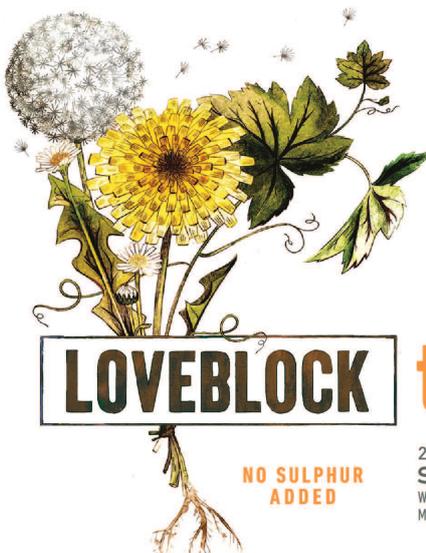
**Vegan friendly**

#### Analysis

Alcohol	13.5 %
pH	3.13
TA	6.5 g/l
Residual sugar	6.1 g/l

**Winemaker:** Kim Crawford

**Tasted:** September 2020



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2020  
SAUVIGNON BLANC  
WINE OF NEW ZEALAND  
MARLBOROUGH

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