

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.

Grown with love, made with care.

2021 Marlborough Gewurztraminer Sustainable. Single Vineyard.

Vineyard Notes

The grapes for this wine were sourced entirely from our family-owned Hillside vineyard in Lower Dashwood, where the elevated and windy location challenges the vines. Dependent on vigour, the vines were cane pruned to either one or two canes and trained to vertical shoot position. The cool spring of 2020 significantly reduced the crop, dropping yields down to 2.5 tonnes per hectare. Both the number and size of the berries were impacted, meaning that there was good skin to juice ratio, giving the final wine a more intense flavour. Due to the low yields, the Gewurztraminer grapes were picked all in one go in March 2021.

Vinification

Once at the winery, the grapes were crushed, destemmed, must chilled and pressed. Half of the juice was in contact with the skins for approximately 6 hours. The juice was then floated, warmed and inoculated with an aromatic yeast. A cool fermentation followed and when the wine was deemed in balance (in residual sugar, alcohol and acidity) the ferment was stopped. The wine was then stabilised, filtered and bottled in July 2021.



2021 Gewürztraminer Marlborough



Tasting Notes

Colour: Pale gold with hints of green.

Aroma: Classic perfume of rosewater and Turkish delight, with a touch of jasmine and orange zest.

Palate: Hints of guava, sweet mandarin and blood orange on the palate. Finishes with good rounded texture and nice acid tension.

Food Match: The perfect accompaniment to the spice and subtle sweetness of Asian, Indian and Middle Eastern cuisine, or a funky cheese.

Cellar: Up to 10 years.

Sustainable Status: Sustainably grown – SWNZ accredited.

Vegan Status: Vegan friendly.

Analysis

Alcohol	12.5%
pH	3.47
TA	4.4 g/l
Residual sugar	12.0 g/l

Winemaker: Kim Crawford

Tasted: February 2021

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