

LOVEBLOCK

Nestled amongst the snow-capped mountains of Central Otago is our small Pinot Noir vineyard. Legend has it that the body of a young man was buried on the land back in the 1860s. No one knew who the young man was so his grave was simply marked "Somebody's Darling lies buried here" - we named the vineyard Someone's Darling.

This region produces intensely layered and complex wines, making it ideal for growing Pinot Noir. We are the custodians of this piece of land and our responsibility is to respect its rhythm, making wine with low intervention and with the love of the land.

Loveblock is our heart and soul.

Pinot Noir Central Otago 2014

Vineyard Notes

These Pinot Noir grapes come from our estate on the Bendigo Loop Road in Central Otago.

The soil type is free draining sandy loam over schist alluvium gravels known as Molyneux soils.

Clones planted here are B777, B667, B115 and Abel. The vineyard was entirely cane pruned to two canes, with the wire being approximately half full. Yield from the vineyard was two tonnes per acre.

The Dijon clones give the wine nice floral notes while Abel provides structure to the wine.

Vinification

Once the clones entered the required flavour profile they were machine harvested with a destemming harvester. At the winery the fruit was pumped straight to the tank without crushing to leave some whole berries. After a five day cold soak the must was inoculated with D254 yeast. The ferment was hand plunged twice daily until dry when it was pressed off. The wine then underwent full malolactic in tank, after eight months of ageing the wine was stabilised and coarse filtered.

Partially aged in oak.



Tasting Notes:

Colour: Deep, dark crimson.

Aroma: Big ripe black cherry with smoky notes and hints of mushroom peaking out behind rich fruit

Palate: Fleshy black plum with layers of cherry and sweet berries play on the palate, dancing with notes of violet.

Food match: Dry tannins and hints of cigar make this a versatile wine to pair with turkey, salmon, lamb and beef.

Gold Medal – Global Pinot Noir Masters 2017

Cellar: 7- 10 years

Analysis:

Alcohol	13.5%
pH	3.62
TA	5.4 g/l
Residual sugar	Dry

Winemaker: Kim Crawford

Tasted: September 2016

Loveblock Vintners Ltd

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