

LOVEBLOCK

Loveblock was forged from a love affair with a view and a challenge.

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.

Loveblock is our heart and soul.

Pinot Gris Marlborough 2014

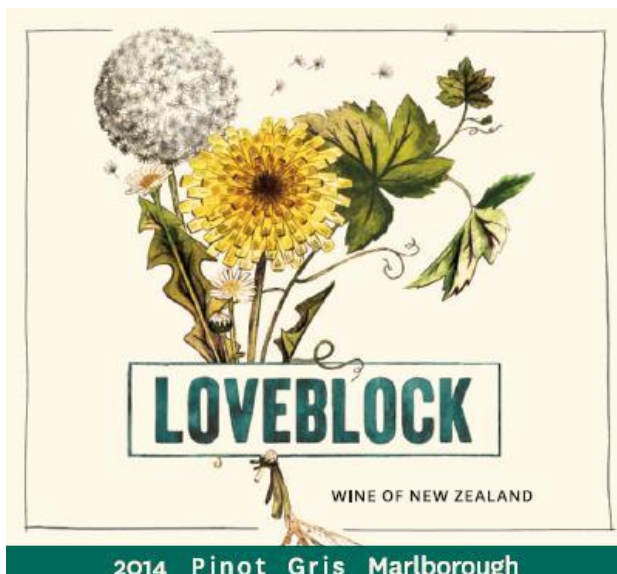
Vineyard Notes

The grapes come from our Loveblock Farm in the Lower Awatere sub region of Marlborough. Relatively unique in Marlborough these grapes were sourced entirely from the hillside vineyard. The soil structure is far different from the valley floor with six inches of top soil and then impenetrable tight clay. This means the vigour of the vineyard can be easily managed by water. The vineyard is very exposed and the vines struggle with the wind giving us very small berries and subsequently, intense aromas and flavours. The grapes were harvested in March yielding two tons per acre.

Vinification

In making dry Pinot Gris, we have to manage the vine to give physiological ripeness at low brix so the wine is not overly alcoholic. The hillside does this for us with the wind and the lack of water holding capacity in the soil forcing the vine to struggle.

Once the grapes were deemed ripe the fruit was machine harvested and membrane pressed immediately. No preservatives were added in the field to reduce the grape phenolics. The juice was then gel floated and inoculated, cool fermentation with an aromatic yeast to optimise the aromatics followed and the ferment was stopped when deemed in balance. Once finished the wines were stabilised and bottled in February 2015.



Tasting Notes

Colour: Pale with golden touches.

Aroma: Delicate aromas of rockmelon, green tea and lime that yield to additional layers of pear and Turkish delight.

Palate: Beautiful melon and fruit sweetness underscored with lingering texture, mouthfeel and linear acidity.

Food match: A wine to enjoy with delicate Asian flavours, seafood of all sorts or simply with a friend.

Cellar: 2-3 years

Sustainably grown

Analysis:

Alcohol	12.5%
pH	3.47
TA	5.8 g/l
Residual sugar	7.2 g/l

Winemaker: Kim Crawford

Tasted: October 2015

Loveblock Vintners Ltd

Suite 2.3 Axis Building, 1 Cleveland Road, Parnell, Auckland 1052
PO Box 37297, Parnell, Auckland 1151, New Zealand Tel: +64 9 373 3574 www.loveblockwine.com