



LOVEBLOCK

Marlborough Bone Dry Riesling 2014



Category:	WINE
Style:	WHITE WINE
Variety:	RIESLING
Region:	MARLBOROUGH
Vintage:	2014
Volume:	750ml
Vineyard:	The grapes come from our Loveblock Farm in the Lower Awatere sub-region of Marlborough. The Riesling vines grow on top of the hill where the wind howls, giving us a small crop of berries packed with flavour. The young nature of the vines meant yields were less than two tonnes per acre when harvested in mid-April 2014.
Vinification:	Where possible the grapes were machine harvested with around a quarter of them being hand-picked. The fruit was lightly pressed and cold settled for 36 hours. Once racked and warmed, the juice was inoculated with organic yeast and cool fermented to dryness.
Appearance:	Palest straw with hints of green.
Bouquet:	Hints of lime and honey, underscored by an inherent flintiness and developing aged Riesling characteristics.
Palate:	The back palate explodes with lemon and lime notes. The mid-palate is warm with a hint of spice and a touch of honey backed by stony minerality and linear acidity.
Cellaring:	6-8 years
Food Match:	CHICKEN/CHEESE

Technical Analysis:

Alcohol:	12.50%	pH:	3.05
Residual Sugar:	1.4	Packaging:	1 x 750ml
Titrateable Acidity:	7.5	Hancocks Product:	14354