



# LOVEBLOCK

## Organic Marlborough Pinot Gris 2019



<b>Category:</b>	WINE		
<b>Style:</b>	WHITE WINE		
<b>Variety:</b>	PINOT GRIS		
<b>Region:</b>	MARLBOROUGH		
<b>Vintage:</b>	2019		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	The grapes come from our family-owned Loveblock Farm in Lower Dashwood, Marlborough. Relatively unique in Marlborough, these grapes were sourced entirely from our organic Woolshed estate vineyard. Here, the vineyard soils are alluvial silt over stone. Organic management reduces the vigour of the vines, reducing berry size and hence overall yields. The grapes were harvested in March yielding seven tonnes per hectare.		
<b>Vinification:</b>	In making dry Pinot Gris, we have to manage the vine to give physiological ripeness at low Brix so that the wine is not overly alcoholic. Organic management does this for us, with the competition from the wild flowers and grasses 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 floated and inoculated. This was followed by cool		
<b>Appearance:</b>	Pale with golden touches.		
<b>Bouquet:</b>	Delicate aromas of rockmelon yield to additional layers of Nashi pear and prosciutto-wrapped melon.		
<b>Palate:</b>	Beautiful melon and fruit notes are underscored with lingering texture, mouthfeel and linear acidity.		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	13.00%	<b>pH:</b>	3.52
<b>Residual Sugar:</b>	7.1	<b>Packaging:</b>	1 x 750ml
<b>Titrateable Acidity:</b>	6	<b>Hancocks Product:</b>	14787