



# LOVEBLOCK Sauvignon Gris 2014



<b>Category:</b>	WINE
<b>Style:</b>	WHITE WINE
<b>Variety:</b>	SAUVIGNON GRIS
<b>Region:</b>	MARLBOROUGH
<b>Vintage:</b>	2014
<b>Volume:</b>	750ml
<b>Vineyard:</b>	The grapes for this wine come from our family-owned Loveblock Farm in the Lower Awatere sub-region of Marlborough, where the elevated and windy location challenges the vines. Relatively unique in Marlborough, these grapes were sourced entirely from our Hillside estate vineyard.
<b>Vinification:</b>	Due to the very small crop, 3 tonnes total, the grape juice was barrel fermented in old French oak. Treated like a chardonnay after primary fermentation, the wine underwent full malolactic fermentation.
<b>Appearance:</b>	Pale with golden touches.
<b>Bouquet:</b>	Delicate aromas of peach and juicy citrus notes underscored with passionfruit and a hint of oak.
<b>Palate:</b>	Elegant and restrained, with peach combining with citrus flavours and fresh acidity. The wine has lingering, layered minerality and texture, with some yeasty notes increasing the mouthfeel.
<b>Food Match:</b>	CHICKEN/CHEESE

## Technical Analysis:

<b>Alcohol:</b>	12.50%	<b>pH:</b>	3.47
<b>Residual Sugar:</b>	Dry	<b>Packaging:</b>	1 x 750ml
<b>Titrateable Acidity:</b>	5.8	<b>Hancocks Product:</b>	14835