



# LOVEBLOCK

## 'Organic' Sauvignon Blanc 2018



<b>Category:</b>	WINE		
<b>Style:</b>	WHITE WINE		
<b>Variety:</b>	SAUVIGNON BLANC		
<b>Region:</b>	MARLBOROUGH		
<b>Vintage:</b>	2018		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	The grapes for this wine are sourced from our Woolshed vineyard on Loveblock Farm, in the Lower Dashwood sub-region of Marlboroughs Awatere Valley. The soil type is predominately aged alluvial loams containing some silt loam over stone. Harvest occurred in the month of March. No sulphur or ascorbic acid were used in the vineyard.		
<b>Vinification:</b>	Harvested in the cool Marlborough mornings (30 percent by hand and 70 percent by machine), the fruit for this wine was batch produced in small amounts, with soil variation within the vineyard determining the batch size. The batches were fermented separately with natural yeasts until dry and a small portion of the juice was barrel fermented in neutral old French oak barrels filled straight from the press, malolactic fermentation then occurred.		
<b>Appearance:</b>	Pale straw with a hint of green and gold.		
<b>Bouquet:</b>	Complex and elegant Sauvignon Blanc bouquet, with pineapple, guava and sweet meadow grass aromas.		
<b>Palate:</b>	Rounded and textured, with pineapple, tropical fruit and a sweet basil edge followed by ripe peach on the back palate. A chalky minerality and complexity complements the fruit.		
<b>Cellaring:</b>	1-4 years		
<b>Food Match:</b>	CHICKEN/SEAFFOOD		
<b>Technical Analysis:</b>			
Alcohol:	12.50%	pH:	3.24
Residual Sugar:	3.51	Packaging:	6 x 750ml
Titrateable Acidity:	7.1	Hancocks Product:	<b>14843</b>