



# LOVEBLOCK

## Marlborough Sauvignon Blanc 2023



<b>Category:</b>	WINE		
<b>Style:</b>	WHITE WINE		
<b>Variety:</b>	SAUVIGNON BLANC		
<b>Region:</b>	MARLBOROUGH		
<b>Vintage:</b>	2023		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	The grapes for this wine are from our certified-organic Woolshed vineyard on Loveblock Farm, in the Lower Dashwood sub-region of Marlboroughs Awatere Valley. Harvest occurred in early April. No sulphur or ascorbic acid were used in the vineyard as per organic winemaking practices.		
<b>Vinification:</b>	35 Percent of the grapes were handpicked and fermented separately in alternate vessels a concrete egg, two amphorae and neutral old French oak barrels on wild yeast. The remaining grapes went straight from press to barrel where it fermented on wild yeast and underwent malolactic fermentation. The machine harvested portion went straight to stainless tanks from press where 25 percent underwent full malolactic fermentation to reduce acidity. Post fermentation, only the best parcels were selecte		
<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>Technical Analysis:</b>			
<b>Alcohol:</b>	13.00%	<b>pH:</b>	3.27
<b>Residual Sugar:</b>	6.53 g/l	<b>Packaging:</b>	6 x 750ml
<b>Titrateable Acidity:</b>	3.38 g/l	<b>Hancocks Product:</b>	16118