

Loveblock 'Organic' Marlborough Pinot Gris 2019

Grape Varietal: 100% Pinot Gris
Growing Region: Marlborough, New Zealand
Owner / Winemaker: Kim Crawford

Back in 2004 Kim & Erica Crawford found a wild and untamed piece of land in the Awatere Valley - Marlborough region of New Zealand. Both have been working in the wine industry for most of their professional lives and began to wonder about the possibilities of this natural site - and how would this unique terroir translate to flavours in different wines. They asked themselves - can we make wine that is elegant, restrained and complex? Wine that speaks of its place and of the season.

At Loveblock Kim and the team farm and grow their grapes in accordance with Organic Certification standards **(with the conversion to organics completed back in 2012)*, Sustainable Winegrowing New Zealand principles and low chemical intervention farming.

The grapes for this wine came from the Loveblock Farm in lower Dashwood, Marlborough. Relatively unique in Marlborough, these grapes are from their certified-organic single vineyard, the Woolshed. The organic management has the effect of decreasing the vigour of their vines, reducing berry size and hence overall yields. The grapes were harvested in late March 2019.

If you tried to walk between the vines of this Woolshed vineyard, you would find it difficult due to the organic management with growth and competition from the wildflowers and grasses forcing the vines to struggle and intensify the berry flavours. Once the grapes were deemed ripe, the fruit was machine harvested and membrane pressed immediately *(no preservatives were added in the field)*. The juice was then floated *(juice clarification by floatation)* and then inoculated. This was followed by cool fermentation with an organic yeast, in order to emphasize the aromatics, and the fermentation was stopped when Kim was happy with the flavour balance. Once finished, the wine was stabilised and bottled in October 2019.

As you pour this wine into your glass, you are greeted by a pale straw colour with a golden hue. On the nose inviting aromas of green and orange melon, plus pears with infused chamomile and citrus notes. The palate showcases those ripe melon flavours, Nashi pear and infused citrus fruit note. Which are complemented with an appealing texture and mouthfeel, that is kept fresh and alive on the tongue by natural fruit acidity. The palate is engaging and has a lingering vibrant finish. *Treat yourself - this wine is definitely worth sharing.*

This 2019 Loveblock 'Organic' Marlborough Pinot Gris has 13% Alc./vol - made in an off-dry style. Chill gently and serve in an appropriate wine glass at 8-9°C.

Cellaring Potential:

Drinking well this coming season; plus, will develop nicely for another 18-24 months

Food Pairing Suggestions:

Perfect wine pairing with peppered calamari, Thai-fish cakes, spring rolls, chili prawns, seafood or vegetarian dumplings & aged camembert w/ crackers - *enjoy.*

An appealing and versatile 'Organic' Pinot Gris with a vibrant finish.

