

GRAFT
WINE COMPANY

LOVEBLOCK SAUVIGNON BLANC / LOVEBLOCK / 2019 / MARLBOROUGH / NEW ZEALAND

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PRODUCER

Perched high in the hills overlooking Marlborough's Awatere Valley, Loveblock feels a world away from the agricultural hustle and bustle below. Kim and Erica Crawford acquired this wild patch of land in 2008 and have turned their organic farm into a haven of biodiversity. It is here they make a Sauvignon Blanc of constrained elegance and texture. While in Central Otago, Kim and Erica farm five different clones of Pinot Noir on their 9-hectare 'Someone's Darling' vineyard, planted on sand over schist close to Bendigo, in the warmer climes of this most southerly wine region.



VITICULTURE + VINIFICATION

The grapes are sourced from our family-owned estate vineyards in Marlborough's Lower Dashwood and Lower Waihopai subregions. The soil type is predominately aged alluvial loams containing some silt loam over stone. As vine vigour determines the crop load, the yield was an average of 4 tonnes per acre. Harvest occurred in the month of April. There is use of manure and horn in the vineyard to promote natural biodiversity and aid healthy grape growth without use of chemical intervention. Harvested in the cool Marlborough mornings (25 percent by hand and 75 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 until dry and a small portion of the juice was barrel fermented in neutral old French oak barrels. Approximately 10% went through natural fermentation and 20% through malolactic fermentation in tank. The barrels were neutral therefore there is no 'oak influence' on this wine. Post fermentation, only the best batches were selected for the final Loveblock blend.

TASTING NOTE

Water white with a hint of green and gold. Lifted aromatics of canned peaches, pineapple, fresh herbs, honeysuckle and elder-flower. The palate bursts with white peach, cantaloupe, Cape gooseberry and green apple underscored by green tea and a ripe herbal backbone. Long citrus and mineral finish, with linear acidity balanced by creamy mouthfeel.

FACTS + STATS

WINEMAKER	KIM CRAWFORD
VARIETIES	100% SAUVIGNON BLANC
APPELLATION	MARLBOROUGH
FORMAT	0.750L
CLOSURE	SCREW TOP
ALCOHOL	13%
SUGAR	5.4 G/L
TOTAL ACIDITY	6.1 G/L
BIODYNAMIC	NO



VEGAN

NO

VEGETARIAN

YES

TOTAL SULPHUR

__NULL MG/L

CASE SIZE

6