

**GRAFT**  
WINE COMPANY

# LOVEBLOCK TEE SAUVIGNON BLANC / LOVEBLOCK / 2020 / MARLBOROUGH / NEW ZEALAND

+44 (0)20 3490 1210 | hello@graftwine.co.uk | www.graftwine.co.uk | @GraftWine

## 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 for this wine came from a small parcel of vines on our certified-organic Woolshed vineyard on the Loveblock Farm, in the Lower Dashwood sub-region of Marlborough's Awatere Valley. The soil type is predominately aged alluvial loams containing some silt loam over stone. Dependent on vigour, the vines are pruned to two or three canes and trained in a normal vertical shoot position. Harvest occurred in the month of April. No sulphur or ascorbic acid were used in the vineyard. Use of regenerative growth, manure and horn on the vineyard is employed to promote balanced, fertile soil, biodiversity and healthy grape growth in order to produce wine without the use of chemical pesticides, fungicides or additives of any kind. The antioxidant properties of green tea (*Camelia sinensis*) have been known for centuries in China and Japan, where the brew has been enjoyed for its beneficial effects. Its potency is now being rediscovered in fields such as medicine and beauty, and we are now exploring its use in the preservation of wine. Every time the juice / wine was exposed to oxygen (i.e. every time it was moved), 5 mg/L of green tea powder was added (Ti Premium® SG produced by Enologica Vason S.p.A., a registered wine additive). 33% of the grapes were handpicked, whole bunch pressed to tank and settled for 3 hours, then racked to barrels. 66% were machine harvested, destemmed, pressed to stainless steel tanks and floated. Barrel portion: Wild / natural yeast fermented to dry. Stainless steel portion: Inoculated with an organic yeast (*Zymaflore*) to 10 g/L. When the wooded and stainless steel portions were blended, it resulted in a RS of 6.1 g/L. Barrel portion: Naturally occurring malolactating fermentation. Stainless steel portion: No malolactic. 33% fermented in neutral barrels.

## TASTING NOTE

Pale straw with a hint of green and gold. This wine displays lifted aromas of ripe bruised apple, orange zest and ruby red grapefruit, followed by a vibrant, green-edged herbaceous layer and some earthy cumin tones. The palate is elegant, with juicy Golden Delicious apple and mandarin complemented by fresh acidity and a mild tannin note. Layered and textured, the wine has notes of saffron, fennel, sweet orange and spices, with a lingering minerality on the finish.

## FACTS + STATS

WINEMAKER	KIM CRAWFORD
VARIETIES	100% SAUVIGNON BLANC
APPELLATION	MARLBOROUGH
FORMAT	0.750L
CLOSURE	SCREW TOP
ALCOHOL	13.5%
SUGAR	6.1 G/L
TOTAL ACIDITY	6.5 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	0 MG/L
CASE SIZE	6

**LOVEBLOCK**

