

GRAFT
WINE COMPANY

LOVEBLOCK TEE SAUVIGNON BLANC / LOVEBLOCK / 2021 / 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 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. Here at Loveblock, we always make wine with lower levels of added sulphur, and TEE explores the elimination of added sulphur to wine (the traditional wine preservative). Oenological tannins are commonly used in the winemaking process to perform various functions. We found that the tannin extracted from green tea leaves (*Camelia sinensis*) also provides powerful protection against oxidation and spoilage as a natural antioxidant. Every time the juice/wine was exposed to oxygen (i.e. every time it was moved), 5 mg/L of green tea extract (tannin) (Ti Premium® SG produced by Enologica Vason S.p.A.) was added. After machine harvesting in Marlborough's cool autumn mornings, the grapes were immediately pressed, floated and inoculated with an organic yeast. 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 has lifted aromas of mandarin zest, quince, yellow peach, sweet basil, gooseberry, white pepper and distinct wet stone minerality, with structured herbal notes. The palate is elegant, with juicy mandarin, earthy cumin, sweet basil and ripe yellow star fruit (carambola). Layered and textured, the wine is clean and fresh with flavours of ripe pineapple and a mild tannin note sitting over a layer of umami.

FACTS + STATS

WINEMAKER	KIM CRAWFORD
VARIETIES	100% SAUVIGNON BLANC
APPELLATION	MARLBOROUGH
CLOSURE	SCREW TOP
ALCOHOL	13%
SUGAR	5.9 G/L
TOTAL ACIDITY	6.2 G/L
ORGANIC	YES
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	0 MG/L
CASE SIZE	6

LOVEBLOCK

