

GRAFT
WINE COMPANY

LOVEBLOCK SAUVIGNON BLANC - ORGANIC / 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 are from our certified-organic Woolshed vineyard on 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. The stellar 2021 growing season delivered ideal flowering conditions, followed by a warm, dry summer, meaning that the grapes were picked in perfect condition. As vine vigour determines the crop load, the yield was an average of 9 tonnes per hectare. Harvest occurred in March. No sulphur was used in the vineyard as per organic winemaking practices. 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. Harvested in the cool Marlborough mornings (35 percent by hand and 65 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 handpicked portion was fermented separately in alternate vessels – two concrete eggs, two amphorae and neutral old French oak barrels – on wild yeast. The concrete egg and amphorae portions were pressed and settled for a few hours, then racked to vessel where primary and secondary fermentation occurred spontaneously. The barrel portion 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 for softness and mouthfeel. Post fermentation, only the best parcels were selected for the final Loveblock blend. 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

Pale straw with a hint of green and gold. Complex and elegant Sauvignon Blanc bouquet, with citrus blossom and wild flowers, surrounded by crushed ripe herbs and pineapple. In the mouth there is a dense fruit core of juicy melon and peach complemented by hints of ripe herbs and florals. Beautifully rounded with layer upon layer of texture, this wine has a long, complex finish with plenty of minerality, citrus, ripe stone fruit and an umami quality.

FACTS + STATS

WINEMAKER	KIM CRAWFORD
VARIETIES	100% SAUVIGNON BLANC
APPELLATION	MARLBOROUGH
CLOSURE	SCREW TOP
ALCOHOL	13%
SUGAR	6.2 G/L
TOTAL ACIDITY	6.6 G/L
ORGANIC	YES
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	75 MG/L
CASE SIZE	6

LOVEBLOCK

