



DOGPOINT.CO.NZ

DOG POINT VINEYARD SAUVIGNON BLANC 2019



Vineyard

Location	Wairau Valley, Marlborough.
Viticulture	10 tonnes/hectare.
Clones	100% UCD1.
Soil	Silty-clays loams, some parcels with gravels interspersed.

Vintage

A mild spring free of frosts was followed by a cool flowering period in December, which lead to tempered yields for much of the region. This was followed by an extremely dry and warm summer with only 10% of our typical rainfall for the months of January and February. A welcomed burst of rain fell during March, giving vitality to the vines, enabling a healthy and relaxed end to the growing season in early April. One of our earliest harvest completion dates, with all sauvignon being picked by the 4th of April. A very rewarding vintage for Dog Point.

Wine

Winemaking	Handpicked fruit is whole bunch pressed and cold settled before fermentation. A portion of this wine is fermented using indigenous yeasts. The wine is aged for 4 months in stainless steel tanks then bottled without fining.
Colour	Pale straw.
Aroma	Bright, fresh, citrus driven sauvignon, with elements of honeydew melon, pears and gala apples in the background. A very pure, yet restrained, classic sauvignon expression.
Palate	The citrus core of flavours are juicy and intense. Deliciously refreshing saline acidity and mellow rounded texture on the finish. The wine calls for fresh, simple seafood, but as usual, can be enjoyed on its own.
Cellaring	Drinks beautifully now or can comfortably be cellared for five years or more.

Technical

Alcohol	13.5%
Acidity	2.8g/l

