



DOG POINT

VINEYARD

2013

SECTION 94

Marlborough

WINE OF NEW ZEALAND

Technical Details

Growing Region	Marlborough
Grape Variety	Sauvignon Blanc
Alcohol	14.0%
pH	3.28
Acidity	7.6 g/l
Residual Sugar	2.22 g/l
Maturation	Eighteen Months in older French Oak barrels

Tasting Notes

Pale straw in colour.

Pure focused fruit aromas of ripe citrus, white peach, a pleasant fragrance of white blossom. An underlying yeast influence is attained from a naturally occurring fermentation in old oak barrels for a period of 18 months.

A complex full bodied style of Sauvignon Blanc with a chalky minerality and fresh herbal influence, complimented by a slightly funky reductive edge.

Food Match	Fish, poultry and vegetable dishes, especially aromatic white cheeses.
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Cellaring	Three to five years.
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