



DOG POINT VINEYARD SAUVIGNON BLANC 2018



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Vineyard

Location	Marlborough home vineyards.
Viticulture	8.5 tonnes/hectare.
Clones	100% UCD1.
Soil	Silty-clays.

Vintage

A mild spring free of frost alerts, resulted in an extremely good budburst with nice even growth across all varieties. Above average early/mid-summer temperatures with generally settled weather ensured an excellent flowering and fruit set, with January the warmest in over 60 years of statistical records. This led to one of our earliest harvests, however the month also produced another climatic record with by far the highest rainfall recorded for February, necessitating additional canopy management, under vine weeding and inter row mowing. Low cropping with good open canopies allowing sunlight and wind penetration to do their job certainly won the day in a testing but rewarding vintage.

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 2-3 months in stainless steel tanks then bottled without fining.
Colour	Pale straw.
Aroma	A lifted and perfumed Sauvignon Blanc with strong citrus characteristics leading into ripe tropical tones. Complimentary flinty and smoky notes linger in the background providing a complex balance to the primary fruit.
Palate	The wine is juicy and mouth filling with vibrant ripe fruit. A fresh line of balanced acidity supports the soft, round texture.
Cellaring	Drinks beautifully now or can be cellared for three to five years.

Technical

Alcohol	13.0%
Acidity	6.9g/l

