



DOG POINT VINEYARD PINOT NOIR 2019



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Vineyard

Location	Marlborough home vineyards, Settlement and Yarrum, largely all on hill slopes.
Viticulture	6.4 tonnes/hectare. Vines are 19 years old on average. Some plantings date back to 1983. Harvested 4th-21st March 2019
Clones	76% Dijon Clones (667,777,115, 943) 15% Clone 5, 9% 10/5.
Soil	Clay loams.

Vintage

A mild spring free of frosts was followed by a cool flowering period in December, which led 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.

Wine

Winemaking	Hand picked and chilled overnight prior to handsorting. 70% destemmed and 30% whole bunches included. Fermented in small stainless open top fermenters with 100% indigenous yeasts over a period of 3 weeks prior to pressing into French oak barrels for eighteen months (30% new).
Colour	Deep ruby
Aroma	Bright and pure stone fruits of doris plums and dark cherries with floral tones of violets and old fashioned rose petals. In the background, savoury elements, brambles and subtle char add complexity.
Palate	Plush, juicy fruit flavours upfront lead into a fine boned tannin profile and gentle acidity.
Cellaring	Seven to ten years.

Technical

Alcohol	13.5%
Acidity	5.0g/l
pH	3.65