



DOGPOINT.CO.NZ

DOG POINT VINEYARD SAUVIGNON BLANC 2025



Vineyard

Location	Wairau Valley, Marlborough.
Viticulture	Vines are 28 years old on average. Some plantings back to 1984. Harvested from 19th March to the 14th April 2025
Clones	100% UCD1.
Soil	Silty-clay loams, some parcels with gravels interspersed.

Vintage

Spring started warm and dry, with budburst timing about 7-10 days earlier than average, with only one significant frost. Idyllic sunny and warm conditions, set up one of the best flowering and fruit sets across all varieties in many decades. December provided a good dose of heat with multiple days over 30 °C and well spaced rainfalls to replenish the soils. Dry but cloudy conditions dominated January slowing development nicely, then becoming sunny from February onwards. 2025 proved to be a season of patience. With generous yields and largely favourable weather over the growing season, the fruit took some time to ripen fully. Thankfully, Marlborough's classic dry and warm conditions kept fruit quality high over what was our longest harvest period (46 days) in 24 years.

Wine

Winemaking	Fruit is hand picked and whole bunch pressed prior to cold settling then fermentation using indigenous yeasts. The wine is aged for 5 months in stainless steel tanks then bottled without fining.
Colour	Pale straw.
Aroma	Restrained elderflower florals with grapefruit, white peach and pears, followed by underlying complex smoky-flint notes.
Palate	Lovely saline acidity and bright citrus fruit characters burst on the palate, offering refreshment from the first sip. Fruit sweetness complements and balances the acid backbone, finishing dry with fine phenolics intertwined with the acidity.
Cellaring	Drinks beautifully now or can be cellared for 5+ years.

Technical

Alcohol	12.5%
Acidity	7.1g/l
pH	3.00

