



DOG POINT VINEYARD CHARDONNAY 2017



DOGPOINT.CO.NZ

Vineyard

Location	Marlborough home vineyards on hill slopes and surrounding foothills.
Viticulture	6.0 tonnes/hectare. Some plantings dating back to 1981.
Clones	60% Mendoza, 40% Clone 95.
Soil	Clay and silt/clay loams.

Vintage

Our 2017 harvest will be remembered as the shortest one ever (21 days) at Dog Point Vineyard, later than normal due to the abnormally late summer weather, and finishing before major rain events in mid April. It began with warm spring and summer weather resulting in good bud-burst and desirable even growth. Cool weather followed in early December with dry, and at times windy, weather mid-summer. Late February rain helped replenish the soil prior to harvest, and cooler but otherwise excellent growing conditions prevailed into the autumn. Attentive viticultural practice allowed us to achieve optimum physiological ripeness at lower sugars, resulting in impressive fruit flavours.

Wine

Winemaking	Hand picked and gently pressed straight to barrel (15% new) for eighteen months. No juice clarification with 100% wild primary and secondary fermentations. Bottled without fining and with only minimal filtration.
Colour	Pale straw in colour.
Aroma	A pure, bright and youthful citrus driven chardonnay with complex smokey, flint, toast and biscuit notes derived from extended barrel aging on full solids.
Palate	A strong year for Chardonnay delivered vibrant, lively acidity. The palate is focussed and restrained which unfurls on the finish and exposes the intense citrus core with underlying cashew, nutty flavours.
Cellaring	Seven to ten years.

Technical

Alcohol	13.5%
Acidity	6.5g/l