



DOG POINT VINEYARD CHARDONNAY 2019



Vineyard

Location	Marlborough home vineyards on clay hill slopes and surrounding foothills.
Viticulture	5.2 tonnes/hectare. Vines are 26 years old on average. Some plantings dating back to 1981. Harvested 7th – 25th March 2019
Clones	70% Mendoza, 30% Clone 95.
Soil	Clay and silt/clay loams with interspersed gravel.

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 gently pressed straight to barrel (10% new) for eighteen months. No juice clarification with 100% wild primary and secondary fermentations. Bottled without fining and with only minimal filtration.
Colour	Deep straw in colour.
Aroma	A complex array of toasted nuts, lees and smokey tones overlay a pure citrus backbone.
Palate	Crisp and pure. The vibrant acidity offers lively structure to the wine with a dense, citrus pith texture and fine finish.
Cellaring	Seven to ten years.

Technical

Alcohol	13.5%
Acidity	7.5g/l
pH	3.11