



DOG POINT VINEYARD CHARDONNAY 2020



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Vineyard

Location	Marlborough home vineyards on clay hill slopes and surrounding foothills.
Viticulture	6.2 tonnes/hectare. Vines are 27 years old on average. Some plantings dating back to 1981. Harvested 17th – 29th March 2020
Clones	78% Mendoza, 22% Clone 95.
Soil	Clay and silt/clay loams with interspersed gravel.

Vintage

A warm growing season with very dry conditions between January and April with only 45mm falling (less than 30% of the average). A season which will be remembered for other reasons however, with a global pandemic affecting staffing movements and logistics but one where calm decision making and patience resulted in perfect ripening conditions, and a very rewarding season. One of the best the region has experienced in recent years.

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 ripe citrus spectrum of fruit is at the core of a complex chardonnay with spice, toasted nuts and gravelly, flint aromas.
Palate	A pure and focussed palate with a bright, crunchy structure and fine acidity. The complex barrel aged flavours also imparting textures that carry on the back of the fine acidity.
Cellaring	Drinks beautifully now or can be cellared for 10+ years.

Technical

Alcohol	13.5%
Acidity	7.0g/l
pH	3.2

