

DOG POINT VINEYARD CHARDONNAY 2021



Vineyard

Location Marlborough home vineyards on clay hill slopes and surrounding foothills.

Viticulture 2.2 tonnes/hectare. Vines are 27 years old on average. Some plantings dating back to 1981.

Harvested 5th – 22nd March 2021

Clones 76% Mendoza, 24% Clone 95.

Soil Clay and silt/clay loams with interspersed gravel.

Vintage

A cool and frosty start to the growing season and flowering period, naturally reduced yields to our lowest levels in over 20 years. Novembers rain was welcomed prior to the driest summer on record with only 66mm (50% lower than average) over this period. Temperatures were warm, only slightly above average, which enabled a smooth, steady growing season with little disease pressure.

Wine

Winemaking Hand picked and gently pressed, prior to a brief overnight settling of the juice. 100%

wild primary and secondary fermentations in barrel (10% new) over eighteen months.

Bottled without fining and with only minimal filtration.

Colour Deep straw in colour.

Aroma A fresh and subtle expression with cool, citrus tones, hazelnuts and lanolin notes.

The impact of 18 months elevage adding elements of oatmeal and brioche.

Palate Bracing, fresh, ripe, citrus leads on the palate. Lovely, salivating acidity gives the wine

drive and focus before more subtle creamy textures build on the finish. Tightly coiled

with generous concentration, it will reward a few extra years in the cellar before drinking.

Cellaring Drinks beautifully now or can be cellared for 10+ years.

Technical

 Alcohol
 14.0%

 Acidity
 7.9g/l

 pH
 3.10

