



DOG POINT VINEYARD CHARDONNAY 2022



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Vineyard

Location	Marlborough home vineyards on clay hill slopes and surrounding foothills.
Viticulture	2.5 tonnes/hectare. Vines are 28 years old on average. Some plantings dating back to 1984. Harvested 16th – 23rd March 2022
Clones	66% Mendoza, 34% Clone 95.
Soil	Clay and silt/clay loams with interspersed gravel.

Vintage

A mild spring after a wet winter in 2021 gave the vines a good start to growth. Budburst occurred around average timing from early September with only a few frost events occurring. Flowering was kind and produced what would have been a favourable yield. However, December and February brought significant rainfall (more than 200mm) to the usually dry period, giving the vines renewed vigour but unfortunately also increased the threat of disease. Hand dropping of diseased bunches was paramount to retain quality. This resulted in a smaller than expected harvest but one with ample classic fruit driven characters.

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	Warm tones of ripe citrus are complimented with savoury, mealy notes which developed over time on lees. The fine grained oak flavours sit in the background and add layers to the wine with hints of smoke, threading the wood and the fruit together.
Palate	Pure citrus flavours lead on the palate with a build up of nutty complexity and oatmeal notes. The glycerol textures and slippery, saline acidity offer refreshment and drive through to the finish. A chardonnay with immediate drinkability
Cellaring	Drinks beautifully now or can be cellared for 10+ years.

Technical

Alcohol	13.0%
Acidity	6.8g/l
pH	3.22

