



DOG POINT VINEYARD PINOT NOIR 2021



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Vineyard

Location Marlborough home vineyards, Settlement and Yarrum, primarily on hill slopes.
 Viticulture 3.2 tonnes/hectare. Vines are 21 years old on average. Some plantings date back to 1983.
 Harvested 24th February - 25th March 2021
 Clones 62% Dijon Clones (667, 777, 115, 828, 943), 21% UCD5, 9% AM10/5, 8% Abel.
 Soil Clay loams.

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 chilled overnight prior to handsorting. 70% destemmed and 30% whole bunches included. Fermented in small stainless open top fermenters with 100% indigenous yeasts over a period of 3 weeks prior to pressing into French oak barrels for eighteen months (30% new).

Colour Deep ruby

Aroma Dark and brooding aromas of doris plum, baking spices and brambles, with dried herbal notes and musky florals of old fashioned roses.

Palate Bold, dark fruits lead on the palate, with an energy and drive that offers great enjoyment. The acidity brings freshness and the supple, fine-grained tannins that build show fine pedigree from a great year for Marlborough Pinot Noir. This powerful and concentrated expression is bound to reward further cellaring. It should prove to be long lived.

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

Technical

Alcohol 13.5%

Acidity 5.5g/l

pH 3.65

