

## DOG POINT VINEYARD PINOT NOIR 2023



Location Marlborough home vineyards, Settlement and Yarrum, primarily on hill slopes.

Viticulture 5.0 tonnes/hectare. Vines are 22 years old on average. Some plantings date back to 1983.

Harvested 7th - 23rd March 2023

Clones 63% Dijon Clones (667, 777, 115, 828, 943), 17% UCD5, 14% Abel, 6% AM10/5.

Soil Clay loams.

## Vintage

Budburst began in Spring with only a few minor frost events. A respectable yield was achieved despite cool and grey conditions during flowering. A wet start to summer created a challenging growing season in the vineyard before returning to settled dry weather allowing the vines to ripen in beautiful conditions.

## 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 Moderately deep, bright ruby.

Aroma A complex array of smoke and old fashioned roses lead on this brooding and dark berry

scented Pinot. Notes of spice and charcuterie add further intrigue.

Palate The palate is loaded with dark berries, sweet cherry and hints of French oak. Finely woven

acidity and fine-grained, chalky tannins give freshness on the palate. A youthful rendition of

Dog Point, this wine has an age worthy backbone and will reward further cellaring.

Cellaring Can be cellared for 10+ years.

## **Technical**

 Alcohol
 13.0%

 Acidity
 5.6g/l

 pH
 3.60



