



DOGPOINT.CO.NZ



DOG POINT VINEYARD SECTION 94 2014

Vineyard

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| Location | Section 94 - Marlborough home vineyard. |
| Viticulture | 9.4 tonnes/hectare. |
| Clones | 100% UCD1. |
| Soil | Silt/clay loams. |

Vintage

An amazing warm spring with an early budburst followed by a couple of frost events that required frost protection management. Excellent weather prevailed over flowering and fruit set, necessitating diligent shoot thinning and later, fruit removal. Timely mid-season rain ensured healthy vine growth requiring additional canopy management to achieve desired cropping levels, and in particular balanced fruit to leaf ratios. A very favourable late summer/early autumn enabled an early harvest. Fruit quality was excellent with good physiological ripeness, impressive flavour intensity and desired crisp natural acidity. The early vintage completion allowed evasion of a two week rain deluge.

Wine

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| Winemaking | Hand picked and gently pressed to tank for 24 hours of settling prior to eighteen months fermentation and aging in older French Oak barrels. 100% natural ferment. Bottled without fining and only minimal filtration. |
| Colour | Pale straw in colour. |
| Aroma | Toasty with citrus notes and underlying exotic fruits and white floral tones. |
| Palate | A nutty, solids character from time in old oak barrels on natural lees give palate weight and rich texture. A full bodied style of Sauvignon Blanc, with a dried herbal edge, and vibrant acidity which gives the wine focus. |
| Cellaring | 10 years. |

Technical

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| Alcohol | 14.0% |
| Acidity | 6.6g/l |
| pH | 3.10 |