



## DOG POINT VINEYARD PINOT NOIR 2018



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### Vineyard

Location	Marlborough home vineyards, Settlement and Yarrum, largely all on hill slopes.
Viticulture	3.5 tonnes/hectare. Some plantings date back to 1983.
Clones	70% Dijon Clones (667,777,115) 15% Clone 5, 10% Abel, 5% 10/5.
Soil	Clay loams.

### Vintage

A mild spring free of frost alerts, resulted in an extremely good budburst with nice even growth across all varieties. Above average early/mid-summer temperatures with generally settled weather ensured an excellent flowering and fruit set, with January the warmest in over 60 years of statistical records. This led to one of our earliest harvests, however the month also produced another climatic record with by far the highest rainfall recorded for February, necessitating additional canopy management, under vine weeding and inter row mowing. Low cropping with good open canopies allowed sunlight and wind penetration to do their job, which certainly won the day in a testing, but rewarding vintage.

### Wine

Winemaking	Hand picked and chilled overnight prior to handsorting. 75% destemmed and 25% 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	Bright crimson
Aroma	Perfumed, bright florals of rose and violets with crunchy red berry fruit. Brambly, dried herb notes add a layer of complexity.
Palate	Succulent and supple with alluring red cherry, brown spices and silky fine boned tannins.
Cellaring	Ten + years.

### Technical

Alcohol	13.0%
Acidity	5.9g/l
pH	3.75