



DOG POINT VINEYARD PINOT NOIR 2020



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Vineyard

Location	Marlborough home vineyards, Settlement and Yarrum, primarily on hill slopes.
Viticulture	6.7 tonnes/hectare. Vines are 20 years old on average. Some plantings date back to 1983. Harvested 10th-30th March 2020
Clones	62% Dijon Clones (667, 777, 115, 828, 943), 21% UCD5, 9% AM10/5, 8% Abel.
Soil	Clay loams.

Vintage

A warm growing season with very dry conditions between January and April with only 45mm falling (less than 30% of the average). A season which will be remembered for other reasons however, with a global pandemic affecting staffing movements and logistics but one where calm decision making and patience resulted in perfect ripening conditions, and a very rewarding season. One of the best the region has experienced in recent years.

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 plum and baking spices are pronounced on this aromatic and alluring Pinot Noir. Heady floral perfume of violets and rose add a complexing dimension.
Palate	Bright and pure dark berries and plums characteristic of the Southern Valleys subregion are evident. There is an opulent fruit profile with a fine velvet texture from fine boned tannins. The fruit is framed by judicious French oak adding spice and a tightly grained tannin profile.
Cellaring	Drinks beautifully now or can be cellared for 10+ years.

Technical

Alcohol	13.5%
Acidity	5.1g/l
pH	3.69

