



DOGPOINT.CO.NZ

DOG POINT VINEYARD SAUVIGNON BLANC 2021



Vineyard

Location	Wairau Valley, Marlborough.
Viticulture	6.7 tonnes/hectare.
Clones	100% UCD1.
Soil	Silty-clays loams, some parcels with gravels interspersed.

Vintage

A cool and frosty start to the growing season and flowering period, naturally reduced yields to our lowest levels in over 20 years. November 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. The low yields resulted in the earliest harvest for Dog Point, picking all the Sauvignon before the end of March.

Wine

Winemaking	Handpicked fruit is whole bunch pressed and cold settled before fermentation. A portion of this wine is fermented using indigenous yeasts. The wine is aged for 4 months in stainless steel tanks then bottled without fining.
Colour	Pale straw.
Aroma	Bright, fresh, citrus characters predominate with subtle, riper tones of tropical fruit as well as jasmine and orange blossom details in the background.
Palate	A crunchy palate bursting with pure grapefruit with juicy tropical fruit, saline texture and crisp, refreshing acidity. The low yields have meant generous concentration and a lengthy finish.
Cellaring	Drinks beautifully now or can comfortably be cellared for five years or more.

Technical

Alcohol	13.5%
Acidity	7.6g/l
pH	3.15

