



DOGPOINT.CO.NZ

## DOG POINT VINEYARD SAUVIGNON BLANC 2022



### Vineyard

Location	Wairau Valley, Marlborough.
Viticulture	8.4 tonnes/hectare. Harvested from 19th March to 4th April 2022
Clones	100% UCD1.
Soil	Silty-clay loams, some parcels with gravels interspersed.

### Vintage

A mild spring after a wet winter in 2021 gave the vines a good start to growth. Budburst occurred around average timing from early September with only a few frost events occurring. Flowering was kind and produced what would have been a favourable yield. However, December and February brought significant rainfall (more than 200mm) to the usually dry period, giving the vines renewed vigour but unfortunately also increased the threat of disease. Hand dropping of diseased bunches was paramount to retain quality. This resulted in a smaller than expected harvest but one with ample classic fruit driven characters.

### Wine

Winemaking	Careful pressing of fruit prior to cold settling then 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	A pure expression of Dog Point Sauvignon with lifted aromatics of granny smith apple, lemon rind as well as floral tones of orange blossoms and elderflower burst from the glass.
Palate	Bright citrus flavours from an elegant year, followed by saline acidity washing across the palate, leaving subtle tropical tones unfurling on the finish.
Cellaring	Drinks beautifully now or can comfortably be cellared for five years or more.

### Technical

Alcohol	13.0%
Acidity	7.8g/l
pH	3.15

