



## DOG POINT VINEYARD CHARDONNAY 2018



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### Vineyard

Location	Marlborough home vineyards on hill slopes and surrounding foothills.
Viticulture	4.5 tonnes/hectare. Some plantings dating back to 1981.
Clones	75% Mendoza, 25% Clone 95.
Soil	Clay and silt/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 gently pressed straight to barrel (10% new) for eighteen months. No juice clarification with 100% wild primary and secondary fermentations. Bottled without fining and with only minimal filtration.
Colour	Pale straw in colour.
Aroma	Gunflint, smoke and gravelly tones sit alongside the citrus core of fruit flavours. The extended barrel ageing of 18 months shows with nutty flavours and creamy texture.
Palate	The hallmarks of Dog Point chardonnay are ever present here with pure saline and crisp palate structure. This vintage will have the ability to age well.
Cellaring	Seven to ten years.

### Technical

Alcohol	13.0%
Acidity	7.4g/l
pH	3.3