



DOG POINT VINEYARD SECTION 94 2015



Vineyard

Location	Section 94 - Marlborough home vineyard.
Viticulture	4.7 tonnes/hectare.
Clones	100% UCD1.
Soil	Silt/clay loams.

Vintage

Our 2015 harvest, began with an early start on the 3rd March after a warm and dry season, with only half of our annual rainfall (310mm). It was a small yielding year due to indifferent weather at flowering, followed by a dry summer, which lead to concentrated wines that will age well.

Wine

Winemaking	Hand picked and gently pressed straight to older French Oak barrels for eighteen months. No juice clarification with 100% natural ferment. Bottled without fining and only minimal filtration.
Colour	Pale Straw in colour.
Aroma	Ripe aromas of grapefruit and lemons with overt white floral characters in the forefront. The hint of struck match aromas characteristic of this wine, reflect the use of solids during fermentation and ageing, adding a dimension of complexity and interest.
Palate	The palate displays vibrant, varietal Sauvignon qualities, with citrus, racy fresh acidity and after 18 months of ageing on lees, creamy textures and a toasty, nutty finish.
Cellaring	10 years.

Technical

Alcohol	13.5%
pH	3.19
Acidity	7.5g/l