



DOG POINT VINEYARD SECTION 94 2016



DOGPOINT.CO.NZ

Vineyard

| | |
|-------------|---|
| Location | Section 94 - Marlborough home vineyard. |
| Viticulture | 8.0 tonnes/hectare. |
| Clones | 100% UCD1. |
| Soil | Silt/clay loams. |

Vintage

Extremely low rainfall during the early summer put pressure on water supplies, but rainfall in January broke the drought and the vines flourished as temperatures climbed above average in the New Year. Considerable thinning was carried out to ensure optimum ripeness and concentration. Harvest started on the 14th March with pinot noir, achieving perfect ripeness at slightly lower sugars than previous years. In late March northerly airstreams brought a couple of minor rain events which necessitated additional canopy and crop management in some vineyards. As April progressed Marlborough's classic Indian summer made a welcome appearance allowing all vineyards to achieve full ripeness and the last sauvignon blanc block was picked on April 17th under sunny skies.

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 | Alluring, ripe grapefruit and lemon curd predominate. Jasmine, toast and honeycomb notes pair with the characteristic struck match aromas which reflect the use of solids during fermentation and ageing, adding another dimension of texture and complexity. |
| Palate | Rich, round and generous whilst retaining the varieties characteristic fresh line of acidity. Flavours of Meyer lemon linger with creamy textures and a toasty, nutty finish. |
| Cellaring | Five to seven years. |

Technical

| | |
|---------|--------|
| Alcohol | 14.0% |
| Acidity | 6.9g/l |