



DOG POINT VINEYARD SECTION 94 2018



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Vineyard

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| Location | Section 94 - Marlborough home vineyard. |
| Viticulture | 6.0 tonnes/hectare. |
| Clones | 100% UCD1. |
| Soil | 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

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| Winemaking | Hand picked and gently pressed to tank for 24 hours of settling prior to eighteen months fermentation and aging in older French Oak barrels. 100% natural ferment. Bottled without fining and only minimal filtration. |
| Colour | Pale straw in colour. |
| Aroma | Warm and ripe fruit spectrum of citrus, mango and white peach with complex barrel fermentation characters of toast, biscuits and smoky, flinty, reductive characters typical of Section 94. |
| Palate | Creamy and round upfront with a crisp and focussed finish. |
| Cellaring | Drinks beautifully now or can be cellared for 10+ years. |

Technical

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| Alcohol | 14.5% |
| Acidity | 7.3g/l |
| pH | 3.13 |

