



DOG POINT VINEYARD SECTION 94 2021



DOGPOINT.CO.NZ

Vineyard

Location	Section 94 - Marlborough home vineyard.
Viticulture	3.2 tonnes/hectare. 29 year old vines. Harvested 26-27th March 2021
Clones	100% UCD1.
Soil	Silty-clay loams with interspersed alluvial gravels.

Vintage

A cool and frosty start to the growing season and flowering period, naturally reduced yields to our lowest levels in over 20 years. Novembers rain was welcomed prior to the driest summer on record with only 66mm (50% lower than average) over this period. Temperatures were warm, only slightly above average, which enabled a smooth, steady growing season with little disease pressure. The low yields resulted in the earliest harvest for Dog Point, picking all the Sauvignon including Section 94 before the end of March.

Wine

Winemaking	Hand picked and whole bunch pressed to tank for 24 hours of settling prior to eighteen months fermentation and aging in mostly older French Oak barrels. 100% natural ferment. Bottled without fining and only minimal filtration.
Colour	Pale straw in colour.
Aroma	Gravels, smoke and flint wash over a ripe grapefruit and citrus spectrum of fruit characters. Orange blossom and daphne also complement the citrus core, along with toast and oatmeal characters from the long élevage in barrel.
Palate	Powerful and intensely flavoured, bursting with fresh grapefruit. A breadth of textures build on the midpalate, with grapefruit pith and a rich creaminess from lees aging. The wines taught structure cleanses the palate and carries flavours to the long finish.
Cellaring	Drinks beautifully now or can be cellared for 10+ years.

Technical

Alcohol	14.5%
Acidity	8.1g/l
pH	3.14