



DOG POINT VINEYARD SAUVIGNON BLANC 2023



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Vineyard

Location	Wairau Valley, Marlborough.
Viticulture	9.1 tonnes/hectare. Vines are 26 years old on average. Some plantings back to 1984. Harvested from 24th March to 11th April 2023
Clones	100% UCD1.
Soil	Silty-clay loams, some parcels with gravels interspersed.

Vintage

A mild spring after a wet winter in 2022 gave the vines a good start to growth. Budburst timing occurred around average from early September with only a few minor frost events occurring after that. Flowering in November was during a period of cool and grey conditions which managed to produce a respectable yield. December continued with drizzly weather, meaning an exceptionally large amount of work was required to maintain healthy fruit into January. March and April returned to more settled, drier conditions, giving the vines a chance to ripen in beautiful conditions, with our classic, cool overnight temperatures and sunny days.

Wine

Winemaking	Hand picked and whole bunch pressing of fruit prior to cold settling then fermentation. 60% of this wine is fermented using indigenous yeasts. The wine is aged for 4 months in stainless steel tanks then bottled without fining.
Colour	Pale straw.
Aroma	Pure and bright perfume with aromatics of grapefruit and white peach. Subtle smoke and gravelly tones layered over this create a complexity beyond the immediate fruit profile.
Palate	Juicy, plush, white fleshed fruit pour across the palate with a refreshing and defined acidity balancing the sunny fruit profile, finishing clean and dry.
Cellaring	Drinks beautifully now or can comfortably be cellared for five years or more.

Technical

Alcohol	13.0%
Acidity	7.4g/l
pH	3.14

