



DOGPOINT.CO.NZ

## DOG POINT VINEYARD SAUVIGNON BLANC 2024



### Vineyard

Location	Wairau Valley, Marlborough.
Viticulture	8.9 tonnes/hectare. Vines are 26 years old on average. Some plantings back to 1984. Harvested from 14th to 27th March 2024
Clones	100% UCD1.
Soil	Silty-clay loams, some parcels with gravels interspersed.

### Vintage

A typical start to the season with a moderately dry, mild winter and spring, with budburst underway in the first week of October, and only a few minor frost events occurring after that. Flowering occurred in early to mid-December during a period of changeable conditions which managed to temper yields. December settled into dry warm weather creating exceptional growing conditions into late autumn. The absence of rain with only 32mm falling over summer, broke the drought record which has stood for the last 94 years. Idyllic high sunshine hours, and classic cool overnight temperatures in Autumn ensured acidity levels were preserved and the fruit retained freshness. A vintage to remember.

### Wine

Winemaking	Hand picked and whole bunch pressing of fruit prior to cold settling then fermentation. 85% 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 an array of citrus covering grapefruit, lemon, lime and mandarin. Subtle gravelly tones help to weave another layer of complexity around the fruit.
Palate	Juicy and fresh upfront, the riper fruit spectrum of stone fruit opens and offers an intense generosity of flavour. It follows through the mid-palate with a refreshing and quenching finish of crystalline acidity.
Cellaring	Drinks beautifully now or can comfortably be cellared for five years or more.

### Technical

Alcohol	13.5%
Acidity	8.0g/l
pH	3.00

